General Tips
To chop an onion without letting it "get away", cut it lengthwise in half from root to stem; peel. Place the flat cut surface down and dice lengthwise several times. Then cut crosswise. One medium onion will make approximately ½ cup chopped onions.

Fine chopping or mincing is a job for the French Chef's knife. Hold handle in right hand. With fingers of left hand, hold point of knife down on cutting board. Using the knife point as a pivot, swing blade up and down, back and forth chopping finely.

Small onions can be peeled in a jiffy. Simply cut off tops and roots, cover onions with boiling water and let stand a minute or two. Then the skins will slip off easily.

If peeling onions makes you cry, try doing this job under cold running water. Onion juice is no problem if you draft your lemon squeezer. You'll find "squeezing" an onion twice as fast as grating it. For ¼ cup or more, hold juice over glass measuring cup for exact amount.

WORLD FAMOUS VIDALIA SWEET ONIONS

RECIPEs
We Know Onions!

What You Should Know About Vidalia Onions:

HOW TO BUY:
Vidalias are light golden-brown, and will have a white interior. Typically, their shape is slightly rounded on the bottom and somewhat flat on the top or stem end. They should be firm with no soft spots.

HOW TO STORE:
Vidalias tend to bruise easily. The key to maintaining their sweet goodness is to keep them cool, dry and separated. Try these storage methods:

    If you're not going to use them immediately, wrap each one separately in paper towels and refrigerate.
    OR
    Place in the legs of clean, sheer pantyhose. Tie a knot between each Vidalia and cut above the knot when you want one. Store in a cool, dry place.
    OR
    Arrange the onions separately on elevated racks or screens and keep in a cool, dry place.

Glennville Produce
P.O. Box 446
Glennville, GA 30427

1-912-654-4577 (Onion Shed)
1-912-654-1510 (Residence)
Onion-Cucumber Salad

1 cucumber
1 medium onion
½ cup vinegar
½ cup water
1½ to 2 tablespoons sugar
¼ teaspoon salt
dash of pepper
2 tablespoons vegetable oil
garlic to taste

Pull times of fork firmly down length of cucumber, repeating around cucumber, thinly slice onion, separating rings. Combine remaining ingredients. Pour over vegetables; marinate at least one hour. Drain to serve. 4 to 6 servings.

Sweet Onion Soup

3 Large Vidalia Sweet Onions, chopped
1⁄4 pound butter
8 cups boiling water
8 beef bouillon cubes
2 tablespoons Worcestershire sauce
1 tablespoon unbleached flour
Grated parmesan cheese


Onion Dip

1 cup sour cream
½ cup Vidalia onions, chopped
¼ tablespoon parsley
1/8 teaspoon thyme
¼ teaspoon mustard, prepared

Mix together and serve with chips or crackers.

Easy Onion Rings

2 large Vidalia Sweet Onions
2 1/4 cups self-rising flour
2 cups milk
enough oil for deep frying

Cut onions into ⅜" slices, separate into rings. Dip into milk, then flour, then milk again and back into flour. Deep fry at high temperature until golden brown. Drain on paper towels. Variations: After final dipping in flour, you may also dip in corn meal before frying.

Note: Onion rings may be fried a lighter brown, drained, cooled, and frozen. To serve later, reheat in deep fryer.

Stuffed Vidalia Onions

6 large Vidalia onions
1½ cups crumbled cornbread
1⁄2 cup diced cooked potatoes
1 cup broth or water
1 hard boiled egg
1 envelope instant cream of chicken soup mix
salt and pepper to taste

Peel and wash onions. Simmer in enough water to cover onions for about 10 minutes or until almost tender. Remove pulp from onions, leaving only the two outside layers of onion. Add onion pulp to other ingredients. Place ingredients in blender and blend for a few seconds for a smooth stuffing. Place onion shells in lightly greased muffin tins or custard cups. Fill with stuffing and sprinkle with paprika. Bake in slow oven 325 degrees for about 30 minutes. To serve, place onions around meal.
Scalloped Potatoes

3 Tablespoons margarine
2 tablespoons all purpose flour
3 cups milk
1 teaspoon salt
½ teaspoon pepper
1 to 2 large Vidalia onions
6 medium potatoes, peeled and sliced

Make sauce from first ingredients (except onions and potatoes).
Place half the potatoes in greased 2 quart casserole dish. Cover with half the onions and half the sauce. Repeat layers. Cover and bake at 350 degrees about one hour. Before serving, sprinkle grated cheese over top of casserole (optional).

Oyster Casserole

1 pint oysters
1 tablespoon finely minced sweet onions
salt and pepper
4 teaspoons butter, melted
1 can chicken gumbo soup
2 cups cracker crumbs or crushed Saltines


Onion Pepper Relish

8 hot peppers
12 bell peppers
10 large sweet onions
5 cups vinegar
5½ cups sugar
3 tablespoons salt

Grind hot peppers, bell peppers and onions. Drain and squeeze out most of the juice. Add the vinegar, sugar and salt. Bring to a boil and continue cooking until thick. Pour into jars and seal.

Oyster Casserole

9 quarts onions, sliced thin
5 large bell peppers
1 cup salt
2 quarts white vinegar
7 cups sugar
1 teaspoon tumeric
3 teaspoons white mustard
¼ teaspoon celery seed

Combine first three ingredients, mix well. Let stand for 24 hours then drain well. Combine last five ingredients in a large kettle, bring to a boil. Add onion mixture and return to boiling. Spoon onion into hot sterilized jars and seal.

To store leftover onion, place cut side down in a glass jar and cover tightly. Store in refrigerator.
**Baked Onion**

1 onion (medium)  
1 bouillon cube or butter  

Cut the center out of the onion. Place the bouillon cube or butter in the center of the onion. Wrap onion in aluminum foil. Then place the onion in a baking pan. Set the oven at 375 degrees. Place the onion in the oven for 25 minutes or until soft.

**Grandma's Sweet Onion-Sausage Casserole**

5 No. 1 onions, sliced  
12 Ritz crackers, crushed  
1 lb sausage meat, browned and drained  
½ teaspoon salt  
¼ teaspoon seasoning salt  
1 can Campbell's Cream of Mushroom Soup  
½ cup cheddar cheese, grated  
1 small jar pimento pepper  

Put onions in bottom of 12" x 17" pyrex dish. Add Ritz crackers, then sausage meat. Add a layer of onions, cream of mushroom soup, salt and seasoning salt. Sprinkle layer of cheese and pimento. Bake in preheated oven at 400 degrees for 1 hour.

**Brown Rice**

2 cans beef consomme'  
1 stick butter  
1 small can mushrooms  
1 cup white rice  
1 small Vidalia onion, chopped  

Preheat oven to 350 degrees. Combine all ingredients in deep casserole dish. Bake for 1 hour.

**French Onion Soup Au Gratin**

2 to 3 medium onions, sliced very thin  
4 tablespoons margerine or butter, melted  
4 cups beef broth or 2 cans beef consomme  
½ cup water  
salt and pepper to taste  
½ cup Madeira wine (optional)  
Parmesan Croutons  
½ cup shredded Swiss cheese  

Cook onions in butter in large skillet, covered until onions are tender (about 5 minutes). Uncover skillet and continue cooking onions until well browned; stir occasionally. Stir in broth & water, cover and simmer 30 minutes. Add salt and pepper; stir in wine if desired. Ladle soup into individual ovenproof dishes, place a Parmesan Crouton on each serving and sprinkle with Swiss cheese. Bake at 400 degrees for 15 minutes or until cheese is melted and golden brown.

**Onions & Shrimp**

2 lbs boiled shrimp, hulled  
3 medium Vidalia onions, thinly slices  
3/4 cup vinegar  
1 cup catsup  
¼ cup olive oil  
¼ cup parmesan cheese  
½ teaspoon lemon juice  
1 teaspoon basil  
1 teaspoon coarsely ground black pepper  

Mix together and chill. Serve cold with crackers.