



Onions: green & full-size

Green Onions: Onions harvested before the onion bulb grows large; you may know them as scallions. Use the white root / bulb end & the green tops, fresh or cooked in a variety of ways like many other onions. They're excellent in salads, soups, stir-fry, quiche, etc.

Full-size onions: We grow several varieties of white, yellow & red / purple onions. They are harvested & ready for use in summer, but we "cure" most of our crop by air-drying them so they'll keep longer without refrigeration, & they are available from late summer through fall. When choosing among the 3 onion colors, follow the recipe advice. Here are some general tips; your own experience & preferences are the best guide.

Yellow: the most popular, widely-used cooking onion, seldom eaten raw because their flavor is too strong (we don't grow the extra-mild varieties like Vidalia or Bermuda). These onions caramelize beautifully, & become sweeter in flavor, when cooked -- especially sautéed, fried or roasted. White: usually fairly mild, they can be used for cooking or thin-sliced raw. Often specified for Mexican cooking. Red / purple: usually used raw, in salads or on burgers & sandwiches; also good for grilling.

(pictured: green onion bunches at market, yellow onions "curing" after harvest, purple onions ready to sell)