










## A GUIDE TO ONIONS

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	VARIETY	FLAVOR/APPEARANCE	SERVING SUGGESTIONS
	Cipolline	Petite, flat, and oval with a purplish skin. Delicately sweet flavor.	Use to season meats and in casseroles, soups, stews, and vegetable dishes.
	Green (Scallion)	Small bulbous root end with white stalk and dark green leaves. Milder than a mature onion, but stronger than chives.	Use in salads and as a topping or garnish for entrées.
	Leek	Slightly bulbous root end with thick, white stalk and dark green leaves. Milder flavor and fragrance.	Use in soups and salads.
	Pearl	About the size of a marble with a white, gold, or purplish skin. Mild, sweet flavor.	Best for roasting and boiling. Use with roasted meats or in soups, stews, and vegetable dishes.
	Red	Round shape with purplish skin. Bold flavor.	Use on pizzas and salads or in sandwiches.
	Shallot	Similar in shape to garlic with multiple cloves covered in a thin skin. Mild flavor that is a cross between a sweet onion and garlic.	Use in stews and soups and in fish, meat, and vegetable dishes.
	Sweet (Vidalia, Texas 1015, Walla Walla)	Round or flat oval shape with a thin, light-colored skin. Sweet, mild flavor.	Use on salads and hamburgers or in sandwiches.
	White	Round shape with glossy white skin. Bold flavor.	Best for grilling and sautéing. Use for kabobs and in salsas and dips.
	Yellow	Round shape with golden skin. Savory, rich onion taste.	Use in casseroles, soups, and stews.