



VIDALIA® SWEET ONION RECIPES

Our sweet onions can be used in nearly any recipe, but here are a few of our favorites at Bland Farms.



VIDALIA® ONION & BACON BRUSCHETTA

Ingredients:

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| 1 | tbsp. olive oil | Olive oil |
| 1 | tbsp. butter | Salt |
| 1 | large Bland Farms® Vidalia® Onion, sliced | Pepper |
| 6 | slices cooked bacon | 4 oz. goat cheese |
| 2 | tbsp. maple syrup | Fresh thyme leaves |
| 1 | French baguette, sliced into 1/2-inch-thick slices | |

Directions:

1. Drizzle a skillet with 1 tablespoon of olive oil and place over medium heat. Add butter to melt. Add onion and sauté until tender and slightly caramelized, stirring occasionally. Remove pan from heat.
2. Brush 6 slices of cooked bacon with maple syrup and chop into small pieces.
3. Heat grill. Brush both sides of baguette slices with olive oil and sprinkle with salt and pepper to taste. Place baguette slices on grill and toast until crisp.
4. Spread goat cheese on toasted baguette slices and sprinkle with fresh thyme. Top with sautéed onions and chopped bacon, and serve.

FRENCH ONION CHEESEBALL

Ingredients:

2	tbsp. olive oil	1/2	tsp. ground black pepper, divided
3	cups chopped Bland Farms® Vidalia® Onions	16	oz. cream cheese, softened
1	tbsp. balsamic vinegar	1	tsp. Worcestershire sauce
1	tsp. chopped fresh thyme, plus extra for garnish	1	tsp. Vidalia Brands® French Onion Seasoning
1 1/2	tsp. kosher salt, divided	1	cup shredded Gruyère cheese
		1	can French fried onions

Directions:

1. Heat oil over medium heat in a sauté pan. Add onions; sauté 10 minutes, stirring often. Add balsamic vinegar, thyme, 1 teaspoon of the salt, and 1/4 teaspoon of the pepper. Cook 20 minutes more, stirring often until the onions are golden and caramelized (reduce the heat if necessary). Remove from heat and set aside to cool completely.
2. In a large bowl combine cream cheese, Worcestershire sauce, Vidalia Brands® French Onion Seasoning, remaining salt, remaining pepper and Gruyère cheese. Mix until well combined.
3. Add cooled onions; mixing until well combined. Shape mixture into a ball and wrap in plastic wrap. Refrigerate for at least 1 hour to overnight.
4. Just before serving, unwrap ball and roll it in the French fried onions. Top with chopped fresh thyme, and serve with crackers or toasted baguette.

STORAGE & HANDLING TIPS FOR DRY ONIONS:

- Always handle onions with care. Do not drop onions as this often causes bruising and internal decay.
- Store onions in a cool, dry, well-ventilated area.
- Do not store onions with potatoes or other produce items that release moisture.
- Onions will absorb odors produced by apples and pears.
- Keep onions out of direct sunlight and other heat sources.
- Cut onions will keep for several days if sealed in plastic bags or containers and refrigerated.

KID'S CORNER

Help your kids get the health benefits of onions

Try:

- Vidalia Brands Onion Relish on hot dogs
- Baked onion ring volcanoes
- Diced onions in sauces, dips, and pastas