

The Vidalia Sweet Onion,

*an unusually mild succulent
onion, is a gourmet's favorite.*

*Grown only in a small area
of southeast Georgia where
soil and climate conditions
are unique, the Vidalia onion
enjoys a worldwide
reputation as the world's
sweetest onion. Its delicate
nature requires harvesting
and packing only by hand,
assuring you of the
best possible quality.*

*Vidalia onions are ideal
in salads, as garnishes, in
sandwiches, or in any recipe
where onions are required.*

*We're sure you'll enjoy
the world's sweetest onion!*

***Vidalia Onions . . .
any other onion
is a crying shame."***



Vidalia Sweet Onion Recipes

The Vidalia Onion Committee
P.O. Box 1609
Vidalia, Georgia 30474

STUFFED VIDALIA ONIONS

6 large Vidalia onions
1 ½ c. cornbread, crumbled
½ c. cooked potatoes, diced
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 min. or until almost tender. Remove pulp from onions, leaving only two outside layers of the onions. Add onion pulp to other ingredients. Place ingredients in blender and blend for a few seconds. Place onion shells in lightly greased muffin tins or custard cups. Fill with stuffing and sprinkle with paprika. Bake in slow oven 325° F. for about 30 min. To serve, place stuffed onions around meat.

HAMBURGER DELUXE

2 lbs. lean ground beef
1 large Vidalia onion, chopped
2 beaten eggs
¼ c. flour
Salt and pepper to taste

Mix well, make into large patties and grill or broil.

POTATO AND ONION CASSEROLE

6 large Vidalia onions, medium sliced
2 cans condensed cream of mushroom soup
4 Tbsp. vegetable oil
6 large white potatoes, peeled and sliced
2 pounds lean ground beef, salted to taste

Season meat and brown in oil. Alternate layers of potatoes, onions and meat in a greased baking dish. Pour mushroom soup on top and bake at 350° F. for 45 minutes.

BAKED VIDALIA ONIONS IN SHERRY CREAM SAUCE

3 c. pre-cooked Vidalia onions
1 c. light cream
2 Tbsp. pimento
½ tsp. salt
¼ tsp. pepper
1 small jar mushrooms, sliced
1/3 cup sherry
3 Tbsp. butter
1/3 c. grated sharp cheddar cheese

Drain onions, arrange in shallow baking dish. Combine sherry, cream, salt, pepper, pimento and mushrooms. Pour over onions, dot with butter. Sprinkle with grated cheese, cover and bake at 350° F. for 20 minutes. You may substitute sour cream for light cream, if desired.

VIDALIA ONIONS WITH CHEESE SAUCE

12 medium Vidalia onions
1 tsp. salt
4 Tbsp. butter
4 Tbsp. flour
2 c. milk
2 hard-boiled eggs, grated
1 c. grated cheese
½ tsp. Worcestershire
Paprika, parsley to taste

Peel and wash onions; cook in boiling, salted water until tender. Drain and cool. Place onions in serving dish. Set aside.

In top of double boiler, blend butter and flour until smooth; add liquid gradually, stirring constantly. Add grated cheese and Worcestershire sauce. Cover tightly and place over hot water until ready to use. Pour over Vidalia onions. Garnish with grated eggs, parsley and paprika, and serve.

VIDALIA ONION CHILI RELISH

2 gallons tomatoes	1 quart vinegar
4 Tbsp. salt	6 cups sugar
8 Jumbo Vidalia onions	8 bell peppers
4 hot peppers	2 tsp. cloves
2 tsp. allspice	2 tsp. cinnamon
2 tsp. celery seed	2 tsp. mustard seed
Dash of ginger	

Tie all spices in bag. Scald and peel tomatoes. Chop onions and peppers. Add all ingredients. Cook down. Put in jars and seal. Makes about 14 pints.

FRENCH FRIED ONION RINGS

1 c. flour	1 c. beer
2 large Vidalia onions	2 Tbsp. meal
¼ tsp. salt	4 c. oil

Combine flour, meal, beer and salt in a bowl using a wire whisk. Cool and let sit 3-3½ hours at room temperature. Preheat oven to 200° F. 30 minutes before batter is ready.

Slice onions about ¼" thick and separate into rings. Heat oil and batter onion rings. Fry until brown. Place in casserole dish (don't stack). Keep warm until brown and crispy. This recipe freezes well.

BROCCOLI CASSEROLE

2-10 oz. pkgs. frozen broccoli
1 can cream of mushroom soup
2 eggs, beaten
2 medium Vidalia onions
1 pkg. Ritz crackers
½ c. butter or margarine
1 c. grated cheddar cheese

Cook broccoli until crisp-tender. Add soup, beaten eggs, onions and margarine. Pour into greased 2 quart casserole. Top with grated cheese and crackers. Bake at 350° F. for 30-35 minutes.