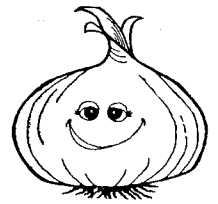


# Meet The Sweetest Onion In The World

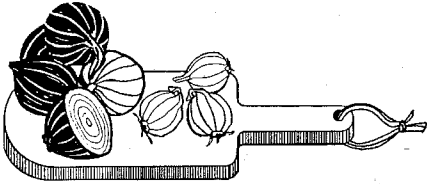


## Sweet Vidalia Onion Recipes

### VIDALIA ONION PIE

- 1 pie shell
- 3 tablespoons butter
- 3 medium Vidalia onions, sliced
- 2 eggs
- 1/2 cup half and half
- 2 tablespoons sour cream
- 4 strips cooked bacon, crumbled
- 1 cup cheddar cheese

Prick pie crust with a fork. Melt butter and sauté onions; then place in pie crust. Mix other ingredients together, excluding bacon and place over the onions. Bake at 350 degrees for 30 to 35 minutes. Top with bacon and serve.



### VIDALIA ONION CHICKEN CASSEROLE

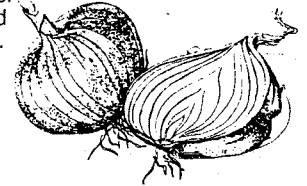
- 1 Vidalia Onion, chopped
- 1 can of mushroom soup
- 1 can of cream of chicken soup
- 1 can of spicy tomatoes
- 1 fryer, boiled and cut into pieces
- 1 bag tortilla chips
- 2 cups cheddar cheese, grated

Preheat oven to 350°. Mix cream of mushroom soup, chicken soup, onion and tomatoes. In baking dish layer as follows: cooked chicken, tortilla chips, cheese, soup, onion/tomato mixture, tortilla chips. Bake at 350° for 35 minutes.

### VIDALIA SWEET ONION BREAD

- 1 large Vidalia Sweet Onion, thinly sliced
- 3 tablespoons butter
- 3 eggs, slightly beaten
- 1-3/4 cups sour cream
- 1/4 teaspoon salt
- 3/4 cup sweet milk
- 2 cups buttermilk biscuit mix

Sauté onions in 3 tablespoons butter. When onions cool, add sour cream. Set aside. Combine salt, eggs, and milk. Add to biscuit mix and stir until moistened. Lightly fold in sautéed onion and sour cream mixture. Bake in greased loaf pan or 12x8x2 in. baking pan at 400° for 30-45 minutes. Time will depend on choice of pan. Yield: 8 servings.



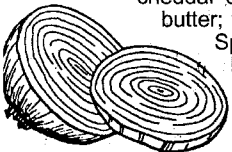
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## Sweet Vidalia Onion Recipes

### ASPARAGUS ONION CASSEROLE

- 1 pound fresh asparagus, cut into 1 in. pieces or 2 pkgs. (10 oz. each) asparagus cuts, thawed
- 2 medium Vidalia onions, sliced
- 5 tablespoons butter or margarine, divided
- 2 tablespoons all-purpose flour
- 1 cup milk
- 1 pkg. (3 oz.) cream cheese, cubed
- 1 teaspoon salt
- 1/8 teaspoon pepper
- 1/2 cup shredded cheddar cheese
- 1 cup soft bread crumbs

In a skillet, saute the asparagus and onions in 1 tablespoon of butter until crisp-tender, about 8 minutes. Transfer to an ungreased 1-1/2 qt. baking dish. In a saucepan, melt 2 tablespoons butter. Stir in flour until smooth; gradually add milk. Bring to a boil; cook and stir for 2 minutes or until thickened. Reduce heat. Add cream cheese, salt and pepper; stir until cheese is melted. Pour over the vegetables. Sprinkle with cheddar cheese. Melt remaining butter; toss with bread crumbs. Sprinkle over casserole. Bake, uncovered, at 350° for 35-40 minutes or until heated through. Yield: 4-6 servings.



### SESAME CUCUMBER SALAD

- 8 cups thinly sliced cucumbers
- 1 tablespoon salt
- 2 Vidalia onions, sliced
- 1 garlic clove, minced
- 2 to 3 tablespoons soy sauce
- 2 tablespoons vinegar
- 1 tablespoon vegetable oil
- 1 tablespoon sesame seeds, toasted
- 1/8 teaspoon cayenne pepper

Place cucumbers in a colander. Set the colander on a plate; sprinkle cucumbers with salt and toss. Let stand for 30 minutes. Rinse and drain well. In a bowl, combine the onions, garlic, soy sauce, vinegar, oil, sesame seeds and cayenne. Add cucumbers and toss to coat. Cover and refrigerate until serving. Yield: 8-10 servings.

### FAVORITE VIDALIA ONION CASSEROLE

- 1/2 stick margarine
- 4 medium Vidalia onions, sliced
- 12 saltines, crushed
- 1 can cream of mushroom soup
- 2 eggs
- 1/2 cup milk
- grated cheese

Melt margarine and sauté onions until tender. Line bottom of 1 3/4 qt. casserole dish with the cracker crumbs. Add onions and soup in layers. Beat eggs in measuring cup. Finish filling cup with milk. Pour on top of casserole and let seep down in onion layers. Top with slices of cheese. Bake at 300 degrees until brown and bubbly. (about 39 minutes.)

### Storage Tips

**Due to the high water content of Vidalia Sweet Onions, they MUST be kept in a cool, ventilated place, not touching each other.**

**For short-term storage, place Vidalias in the crisper section of your refrigerator. To store them for longer periods, thinly wrap Vidalias in newspaper and place them in the crisper. Cull bad onions occasionally.**