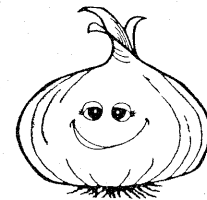


Meet The Sweetest Onion In The World

Sweet Vidalia Onion Recipes



MEATLOAF FOR A MOB

- 8 eggs, beaten
- 1 can (46 oz) V8 juice
- 2 large Vidalia onions, finely chopped
- 4 celery ribs, finely chopped
- 4 1/4 cups seasoned bread crumbs
- 2 envelopes onion soup mix
- 2 tsps. pepper
- 8 lbs ground beef
- 3/4 cup ketchup
- 1/3 cup packed brown sugar
- 1/4 cup prepared mustard

In a very large bowl, combine the eggs, V8 juice, onions, celery, bread crumbs, soup mix and pepper. Crumble beef over mixture. Mix well. Shape into four loaves; place each loaf in a greased 13x9x2 in. baking dish. Bake, uncovered, at 350° for 45 minutes.

Meanwhile, combine the ketchup, brown sugar and mustard. Spread over loaves. Bake 15 minutes longer or until a meat thermometer reads 160°. **Yield:** 4 meat loaves (8 servings each).

FRANKIE'S VIDALIA ONION DIP

- 1 Vidalia Onion
- 2 green peppers
- 4 dill pickles
- 2 tomatoes
- 1/2 hot pepper

Chop ingredients very fine. Serve with Frito scoops.



**FOLSOM
FARMS**
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CHICKEN COBBLER CASSEROLE

- 6 tbsp. melted butter, divided
- 4 cups cubed sourdough rolls
- 1/3 cup grated Parmesan cheese
- 2 tbsp. chopped fresh parsley
- 2 medium Vidalia onions, sliced
- 1 8 oz. pkg. sliced fresh mushrooms
- 1 cup white wine or buttermilk
- 1 10 3/4 oz. can cream of mushroom soup
- 1/2 cup drained and chopped jarred roasted red bell peppers
- 2 1/2 cups shredded cooked chicken

Toss 4 tsp. melted butter with next 3 ingredients; set aside. Sauté onions in remaining 2 tsp. butter in a large skillet over medium-high heat 15 minutes or until golden brown. Add mushrooms, and sauté 5 minutes. Stir in wine and next 3 ingredients; cook, stirring constantly, 5 minutes or until bubbly. Spoon mixture into a lightly greased 9-in. square or 11x7 in. baking dish; top evenly with bread mixture. Bake at 400° for 15 minutes or until casserole is golden brown. **Yield:** 4 servings

Sweet Vidalia Onion Recipes

GOLDEN BAKED VIDALIA ONIONS

- 6 large Vidalia sweet onions, thinly sliced
- 1/4 cup butter or margarine
- 1 can (10 3/4 oz.) condensed cream of chicken soup, undiluted
- 1/2 cup milk
- 1/8 tsp. pepper
- 3 cups (12 oz.) shredded Swiss cheese, divided
- 6 slices French bread (3/4 in. thick)
- 2 tbsp. butter or margarine, melted

In a large skillet, sauté onions in butter until tender, about 12 minutes. In a bowl, combine the soup, milk, pepper and 2 cups cheese. Stir in onions.

Transfer to greased 2 qt. baking dish. Sprinkle with remaining cheese. Brush bread slices with melted butter on one side. Arrange buttered side up over cheese. Bake, uncovered, at 350° for 25-30 minutes or until bubbly. If desired, broil 4-6 in. from heat until bread is golden brown. Let stand for 5 minutes before serving. **Yield:** 6-8 servings.



SWEET AND SOUR SHRIMP

- 1 lb linguine or spaghetti
- 1 large Vidalia onion, halved & sliced
- 4 cups broccoli flowerets
- 1 1/2 lbs cleaned medium-size shrimp
- 1 bottle (11.5 oz.) sweet and sour sauce (such as Kikkoman)

Bring a large pot of lightly salted water to a boil. Add linguine and cook as per package directions. Drain. Meanwhile, heat 2 tbsp. oil in a 12 in. skillet (nonstick is okay) over medium-high heat. Add onions and cook 2 minutes. Add broccoli and continue to cook, stirring, an additional 5 minutes. Add shrimp; season with 1/2 tsp. salt and 1/4 tsp. black pepper. Cook, stirring, 3 to 5 minutes or until shrimp is no longer pink. Stir in sweet and sour sauce and linguine, tossing with tongs so that ingredients are well blended. Remove from heat; divide onto six plates. Serve immediately.

CHEESE & ONION SOUP

- 4 Vidalia onions, chopped
- 6 tsp. butter
- 1 tsp. flour
- 4 oz. grated cheese
- 5 cups beef or chicken stock
- Salt & Pepper

Sauté onions to golden brown in 6 tsp. butter in pan. Sprinkle with 1 tsp flour and stir with wooden spoon until brown color. Add stock, salt and pepper. Cover and cook for approximately 15 minutes, add cheese and serve.



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.