

Onions: Too Good To Waste



Store: Keep up to 2 weeks in a well-ventilated, cool area. Refrigerate during warm months. Only cut and peel the portion that you need. Refrigerate the remainder in a closed container with the skin on.

 Cut kernels off the cob and freeze in an airtight container/bag for up to 12 months.

Cook: Freeze cut onions for 10-12 months wrapped in plastic or aluminum.

Use it up: Add to salads, soups, egg dishes, sandwiches or stir-fry. Pickle red onions. Make onion preserves... and compost the rest.



Developed by
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Funded in part by the Centers for Disease Control and Prevention and in part by USDA SNAP-Ed, an equal opportunity provider and employer.