



## ***“Vidalia Onions”***®

### ***Georgia State “Vidalia Onions”***®

Back in the spring of 1931 Mose Coleman a farmer in south Georgia noticed that his onions were very sweet, so sweet you could almost eat them like an apple. There was no burning after-taste and no tears. Scientists concluded that the mild climate and unique soil within 20 counties produced this flavor.

Storage of this special Onion, is to keep them cool, dry and separate. (Not touching each other)  
To Freeze: Chop onions and place on a cookie sheet. When frozen remove and place in freezing container or bags and seal. Dry: Onion also can be chopped and dried in the oven.

Use the lowest setting and remove when thoroughly dry but not brown.

Store at room temperature in airtight containers.