

Three large, round yellow onions are arranged on a dark wooden surface. One onion is in the foreground on the left, another is in the foreground on the right, and a third is slightly behind them in the center. The onions have a distinct layered texture and a small stem at the top.

ONIONS

How to store:

Place cured onions in a dry, dark place for up to 2 months. Store fresh onions in the fridge for up to 2 weeks.

How to prepare:

Onions can be eaten raw, sauteed, roasted, grilled, or pickled.

Use it up:

Make caramelized onions, quick pickled onions, or add to a sheet pan meal.

Find in your summer CSA share!