



Alex Johnson <sendthespamaway@gmail.com>

Good Cooking. NEW Little Gourmet Onions!

Peri & Sons Farms <onions@periandsons.com>
Reply-To: onions@periandsons.com
To: SendtheSpamAway@gmail.com

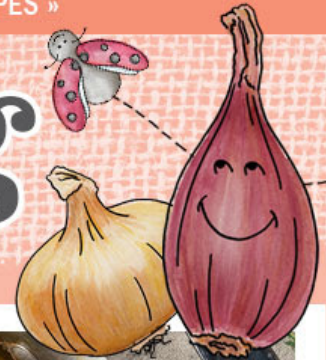
Thu, Oct 14, 2021 at 10:13 AM

[Click here to view this message in a browser >>](#)

OUR FAMILY FARM » COOKING GOOD THINGS » RECIPES »

good cooking

Tasty Ideas from the Onion Obsession™ Club



Braised Chicken and Root Vegetables
get the recipe »

NEW! Little Gourmet Onions.

Shallot, Cipollini and Pearl Onion Recipes • October 2021

With the Fall season comes new choices in produce to enjoy -- and that includes new choices in onion varieties! In that spirit we are offering up a fresh crop of Shallots, Cipollinis and Pearl Onions to make your recipes even more memorable.

We're so excited to bring these new varieties of organic onions to you. If you're unfamiliar with how to prepare and cook these little beauties, read on. We've got some fabulous recipes and tips for you. And here's to a wonderful season of food, family, fun and trying new flavors -- from our family to yours!



Caramelized Shallots with Blue Cheese

Low and slow roasting results in a deep, sweet flavor.

[get the recipe »](#)



Shallot, Bacon and Roquefort Sandwich

Layered with flavor and easy to prepare. A wonderful lunch.

[get the recipe »](#)



Roasted Potatoes and Cipollinis

A great accompaniment to a piece of grilled steak.

[get the recipe »](#)

[view all of our recipes at PeriandSons.com »]

Cooking & Prepping Tips

BLANCHED

TRY WITH PEARLS AND CIPOLLINIS

Slice off the stem ends of the onions. Bring a pot of water to a boil. Drop onions into water and let cook for 20 seconds. Remove onions from water with a slotted spoon and immediately drop into a bowl of cold water. Let onions cool enough to handle. Remove the skins with your hands – they slip right off!



LOW AND SLOW

GOOD FOR ALL GOURMET VARIETIES

No need to remove the skins when you add these to a slow cooker. Try in Coq au Vin or a Pot Roast.

DEEP, RICH FLAVOR

SWEET AND CARAMELIZED

PICKLED

TRY WITH RED AND WHITE PEARLS

Peel onions and pack into a 16oz. glass lidded jar. Simmer 1/2 cup sugar, 1/2 cup water and 1/2 cup red wine vinegar just until the sugar dissolves. Stir in 1/4 tsp. ground allspice and pour mixture over onions. Let cool uncovered for about an hour. Cover onions with lid and let stand for at least 4 hours before using.



ROASTED

GOOD FOR ALL GOURMET VARIETIES

Preheat your oven to 375F. Peel onions and toss with oil and balsamic vinegar. Season with salt. Roast in an oven-proof skillet for 20-35 minutes or until onions are caramelized and tender. Season with fresh thyme or parsley.

STORE ONIONS IN A COOL, DRY, WELL-VENTILATED AREA OUT OF DIRECT SUNLIGHT. NEVER REFRIGERATE!

Flavor Profiles and Uses



Sweet, slightly garlicky and mildly pungent, these alliums are wonderful pan roasted or lightly fried and used as a crispy garnish.



Sweet and mild, these beauties become sweeter when cooked. Excellent roasted or pickled.



Best eaten whole, these jazzy little gems are robust, mildly spicy and are excellent roasted, creamed, glazed or pickled.



These saucer-shaped bulbs have a strong onion taste but are also very sweet. Great for braising and roasting.



Like our emails? Tell your friends! **CLICK HERE** to join our **Onion ObsessionSM Club** for great recipes and tips delivered to their Inbox, too!

Peri & Sons Farms, 102 McLeod St., Yerington, NV 89447 · T: 775.463.4444 · F: 775.463.4028
 ©2021 Peri & Sons Farms. All Rights Reserved.

[Manage Your Subscription](#)

This message was sent to SendtheSpamAway@Gmail.com from onions@periandsons.com

Peri & Sons Farms
 PeriandSons.com
 102 McLeod Street
 Yerington, NV 89447



