



Savory Pasta with Vidalia Onions

Ingredients:

- 1 medium Vidalia onion, 1/4-inch diced
- 1 medium red bell pepper, 1/2-inch diced
- 12 ounces corkscrew or spiral pasta, cooked
- 3 tbsp grated Parmesan cheese
- 2 tbsp nonfat mayonnaise dressing
- sliced black olives for garnish (optional)
- 2 tbsp olive oil
- 2 tbsp balsamic or red wine vinegar
- 3 tbsp chopped fresh basil or 1 teaspoon dried and crushed
- salt and pepper to taste

Directions:

- In medium bowl, combine the Vidalia onions and bell pepper. Mix and set aside.
- In a large bowl, mix the hot pasta with the cheese, mayonnaise, oil, vinegar, basil, salt and pepper. Toss with the vegetables.
- COVER and chill until ready to serve. Garnish with olives if desired.

Yield: Serves 6

Cheese Onion Bread



Ingredients:

- 1/2 cup chopped Vidalia sweet onion
- 1 tbsp melted butter
- 1 beaten egg
- 1-1/2 cups Bisquick
- 1/2 cup milk
- 1 cup grated cheese
- 2 tbsp melted butter

Directions:

- COOK onion in butter until tender but not brown.
- Combine egg and milk.
- Add baking mix and stir until mixed.
- Add onion and 1/2 cup cheese.
- PLACE in greased 9-by-5-by-2-inch loaf pan.
- Top with remaining cheese and melted butter.
- Bake at 350 degrees for 30 minutes.



Vidalia Onion Soup

2022 Southern Living from <https://www.southernliving.com>



There's no question that the star of this recipe are the Vidalia onions, which help to give this soup even more flavor. The natural sugars in Vidalias make them a perfect candidate for French onion soup. It's important to spend a good bit of time caramelizing the onions to develop their sweet, nutty flavor.

Ingredients:

3 fresh thyme sprigs	1/2 cup dry sherry
Kitchen string	3 t tbsp all-purpose flour
6 tbsp unsalted butter	6 cups beef stock
6 medium onions, thinly sliced	12 (1/2-inch) French baguette slices, lightly toasted
1 tsp kosher salt	2 cups (8 oz.) shredded Gruyère cheese*
1 tsp black pepper	
4 garlic cloves, minced	
1 cup brown ale	*Swiss cheese may be substituted

Directions:

- Tie thyme sprigs into a bundle with kitchen string.
- Heat a Dutch oven over medium 1 minute or until hot; melt butter in Dutch oven. Add onion slices and stir in salt and pepper. Cook, stirring often, 45 minutes or until onions are caramel colored.
- Increase heat to medium-high, add thyme bundle and garlic; cook, stirring once or twice, 1 minute or until fragrant. Add ale and sherry, stirring to loosen any browned bits from bottom of Dutch oven. Cook, stirring occasionally, 10 minutes or until liquid is syrupy and thick. Reduce heat to medium, sprinkle flour over onion mixture; cook, stirring occasionally, 3 minutes or until evenly coated, being careful the flour does not burn. Stir in stock and bring to a light boil; reduce heat to low and cook 15 minutes. Discard thyme bundle.
- Preheat broiler with oven rack 5 to 6 inches from heat. Ladle soup into 6 large broiler-safe bowls, filling each about three-fourths full. Top each with 2 toasted bread slices; sprinkle each with 1/3 cup shredded cheese. Broil 30 seconds to 1 minute or until cheese is lightly browned and bubbly. Serve immediately.

Total Time: 45 mins

Yield: Serves 6



Vidalia Onion and Vinegar Sauce

2022 Southern Living from <https://www.southernliving.com>



This recipe, from the classic cookbook *Mastering the Art of Southern Cooking* by Nathalie Dupree and Cynthia Graubert, was created to pair with Roasted Beef Tenderloin, but you could just as easily serve it with a variety of proteins, including roasted chicken, turkey, and pork. Made with sweet Georgia onions, dry white wine, and tangy red vinegar, it's a delicious way to offset the meat's richness.

Ingredients:

- 1/4 cup plus 3 Tbsp. unsalted butter, divided
- 1/4 cup all-purpose flour
- 2 cups beef stock or broth
- 3/4 tsp kosher salt, plus more to taste
- 1/2 tsp black pepper, plus more to taste
- 2 medium Vidalia onions, sliced (about 9 oz. each)
- 1/4 cup dry white wine
- 1/4 cup red wine vinegar

Directions:

- Melt 1/4 cup of the butter in a large saucepan over medium. Whisk in flour; cook, whisking constantly, until mixture is the color of caramel, 5 to 6 minutes.
- Gradually whisk in stock, salt, and pepper. Cook, stirring often, until heated through and smooth, 3 to 4 minutes. Keep warm over low heat until ready to use, up to 30 minutes. (This base sauce can be refrigerated or frozen for later use.)
- Melt remaining 3 tablespoons butter in a heavy skillet over medium-low. Add onions. Cook, stirring constantly, until rich brown, 30 to 40 minutes.
- Stir in wine and vinegar. Bring to a boil; cook until liquid has almost evaporated, about 3 minutes. Add warm base sauce to onion-and-vinegar mixture; bring to a boil. Cook until hot and bubbly, about 5 minutes. Sprinkle with additional salt and pepper to taste.

Total Time: 1 hr

Yield: 2 1/2 cups



Vidalia Onion Soufflé

2022 Southern Living from <https://www.southernliving.com>



If you've never had an onion soufflé as part of your holiday traditions, consider this recipe an invitation to make some new memories. Onion soufflés have been in the pages of *Southern Living* since the 1970s, with this revamped recipe running back in 2004. This recipe is most often looked at as a side dish, especially on a Southerner's Easter table, but, after an office taste-test, this Vidalia Onion Soufflé could certainly be topped with a little ham or bacon and served at Saturday brunch to absolutely no complaints from us. The texture of this dish is similar to a strada, with cubes of Italian bread, eggs, cheese, and Vidalia onions soaked in milk and baked until golden. The soufflé gets a nutty flavor from shredded Parmesan cheese. One great perk to this recipe is that, if you're cooking for a crowd, you could make your Vidalia Onion Soufflé the night before. In the morning, let it sit at room temperature for about 30 minutes, and then pop it in the oven so it's hot and ready to roll. It's an awesome (and tasty!) tool to have in your Southern hostess handbook. Whether you're serving next to a honey-baked ham on Easter Sunday or are just opting for a heartier breakfast with your ladies on the weekend, don't let the "soufflé" part scare you – there is no falling or guesswork with this recipe.

Ingredients:

- 2 tbsp butter
- 4 cups chopped Vidalia onions
- 2 cups fresh bread cubes (crusts removed)
- 1 (12-oz.) can evaporated milk
- 3 large eggs, lightly beaten
- 1 1/4 cups shredded Parmesan cheese
- 1 tsp salt

Directions:

- Melt butter in a large skillet over medium heat; add chopped onion, and sauté 10 to 15 minutes or until tender.
- Place onion and bread cubes in a large bowl. Stir in milk, eggs, 1 cup cheese, and salt. Pour into a lightly greased 1 1/2-quart soufflé or baking dish. Sprinkle with remaining 1/4 cup cheese.
- Bake at 350° for 25 minutes or until set.

Total Time: 1 hr 15 mins

Yield: 8 servings



French Onion Soup Casserole Recipe

2022 Southern Living from <https://www.southernliving.com>



This hearty, homey take on French onion soup celebrates Georgia-grown Vidalia onions.

Ingredients:

- ¼ cup unsalted butter
- 5 medium Vidalia onions, thinly sliced (about 3 lb.)
- 2 tsp kosher salt
- ½ tsp black pepper
- 3 thyme sprigs
- 2 flat-leaf parsley sprigs
- 2 bay leaves
- 1 (16-oz.) baguette, thinly sliced
- ⅓ cup all-purpose flour
- 3 cups reduced-sodium beef broth
- ½ cup sherry
- 8 ounces Gruyère cheese, shredded (about 2 cups)
- 1 tsp fresh thyme leaves

Directions:

- Melt butter in a Dutch oven over medium-low; add onions, salt, pepper, thyme and parsley sprigs, and bay leaves; cook, stirring often, until onions are golden brown, about 1 hour.
- Meanwhile, preheat oven to 350°F. Arrange baguette slices in a single layer on a baking sheet. Bake in preheated oven until lightly toasted, 12 minutes. Set aside.
- Remove and discard thyme and parsley sprigs and bay leaves from onion mixture. Add flour, and cook, stirring constantly, 2 minutes. Add broth and sherry; bring to a boil over high. Boil, stirring constantly, until slightly thickened, 2 to 3 minutes.
- Layer half of the toasted baguette slices in a 13- x 9-inch baking dish. Spoon onion mixture evenly over bread. Top evenly with remaining baguette slices. Sprinkle with cheese; cover with aluminum foil. Bake in preheated oven 30 minutes. Increase heat to broil. Remove foil; broil until cheese is bubbly, about 3 minutes. Sprinkle with thyme leaves.

Total Time: 1 hr 50 mins

Yield: Serves 6



Slow-Cooker French Onion Soup

2022 Southern Living from <https://www.southernliving.com>



Thanks to your slow cooker, this soup is filled with flavor without all the work.

Ingredients:

- 2 pounds Vidalia onions, thinly sliced (about 8 cups sliced)
- ¼ cup unsalted butter, melted
- 1 ½ tsp granulated sugar
- 1 ½ tsp kosher salt
- ½ tsp black pepper, plus more for garnish
- 6 thyme sprigs, tied with kitchen twine
- 1 dried bay leaf
- 5 cups lower-sodium beef broth
- 1 tbsp sherry vinegar
- 12 (½-inch-thick) baguette slices
- 6 ounces Gruyère cheese, shredded (about 1 ½ cups)
- Fresh thyme leaves

Directions:

- Stir together onions, melted butter, sugar, salt, and pepper in a 6-quart slow cooker until onions are fully coated. Place thyme and bay leaf on onion mixture. Cover and cook on HIGH, stirring once halfway through, until onions are deep golden brown and caramelized, 6 to 7 hours.
- Remove and discard thyme and bay leaf. Stir in broth and vinegar. Cover and cook on HIGH until thoroughly heated, about 30 minutes.
- Preheat oven to broil, with oven rack about 6 inches from heat. Spoon soup into 6 ovenproof ramekins; place on a large rimmed baking sheet. Top each ramekin with 2 baguette slices; divide cheese evenly among ramekins (about ¼ cup each). Broil until cheese is melted and golden brown, about 3 minutes. Sprinkle with fresh thyme leaves and black pepper. Serve immediately.

Total Time: 6 hrs 50 mins

Yield: Serves 6



Dairy-Free Mashed Potatoes with Caramelized Vidalia Onions

2022 Southern Living from <https://www.southernliving.com>



Ingredients:

- 1/3 cup olive oil
- 2 medium Vidalia onions, thinly sliced (about 3 cups)
- 3 pounds russet potatoes, peeled and halved
- 2 tbsp plus 2 1/2 tsp. kosher salt, divided
- 1 1/2 cups chicken broth
- 1/4 teaspoon black pepper
- 2 tbsp finely chopped fresh chives

Directions:

- Heat oil in a large skillet over medium. Add onions to skillet, and cook, stirring often, until onions begin to caramelize, about 40 minutes. (You should have about 1 cup caramelized onions.)
- Meanwhile, place potatoes in a large saucepan. Fill with cold water to cover by 2 inches. Add 2 tablespoons of the salt and bring to a boil over high. Reduce heat to medium-high, and gently boil until potatoes are tender, about 12 minutes. Remove from heat and drain. Return cooked potatoes to saucepan.
- Mash potatoes to desired degree of smoothness. Stir in chicken broth, caramelized onions, pepper, and remaining 2 1/2 teaspoons salt. Transfer to a bowl or platter, and sprinkle with chives.

Total Time: 45 mins

Yield: Serves 6 to 8



Strawberry-Spinach Salad

2022 Southern Living from <https://www.southernliving.com>



Ingredients:

- 1 small Vidalia onion, chopped (1/2 cup)
- 1/2 cup light olive oil
- 3 tbsp white balsamic vinegar
- 1 tbsp plus 2 tsp. granulated sugar
- 1 tbsp mayonnaise
- 1/2 tsp Dijon mustard
- 1/4 tsp kosher salt
- 1 (10-oz.) pkg. fresh spinach
- 1 pound fresh strawberries, stemmed and halved (2 1/2 cups)
- 4 ounces blue cheese, crumbled (about 1 cup)
- 1 cup chopped candied pecans

Directions:

- Process onion, oil, vinegar, sugar, mayonnaise, mustard, and salt in a blender until creamy and smooth, about 50 seconds.
- Arrange spinach, strawberries, blue cheese, and pecans on a large platter. Drizzle with dressing.

Total Time: 15 mins

Yield: Serves 10



Marinated Shrimp

2022 Southern Living from <https://www.southernliving.com>



Juicy shrimp tossed with a simple marinade of onions, capers, lemon juice, and Worcestershire sauce does the work overnight, so when guests arrive, just pull out the classic Southern app and a sleeve of Saltines.

Ingredients:

- 3 pounds cooked, tail-on medium shrimp, peeled and deveined
- 1 large Vidalia onion (about 1 lb.), thinly sliced (4½ cups)
- 1 (3.5-oz.) jar capers, undrained
- ½ cup extra-virgin olive oil
- ¼ cup white wine vinegar
- 2 tbsp granulated sugar
- 1 tbsp Worcestershire sauce
- 1 tbsp lemon zest plus 3 Tbsp. fresh juice (from 2 lemons)
- ½ tsp table salt
- ½ tsp black pepper
- 1 pint heirloom cherry tomatoes

Directions:

- Combine shrimp and onion in a large bowl. Add capers and caper brine.
- Place olive oil, vinegar, sugar, Worcestershire sauce, lemon zest, lemon juice, salt, and pepper in a medium bowl. Whisk until sugar is dissolved. Pour over shrimp. Cover and refrigerate 24 hours, stirring occasionally.
- Cut tomatoes in half; add to shrimp and toss to combine. Cover and refrigerate 12 hours.

Total time: 36 hrs 35 mins

Yield: Serves 12