

Green Onions/Scallions

A spring favorite on the farm! We plant these in the fall and they peek out of the soil in the early spring. These young onions are also known as spring onions. Where I grew up in Pennsylvania we called spring snowstorms “onion snow” because it covered the green onions when they were out of the ground.

Use green onions in anything which calls for a mild onion flavor. It works great as an addition after the cooking. Sprinkle on soups, burritos, tacos or salad. Add to sandwiches. You can cook with them too, they just don't need as much heat and time as regular onions.

Scallion Recipes:

Morel Scallion Omelet- Martha Stewart

1# morel mushrooms

2 teaspoons unsalted butter

4 scallions, thinly sliced on the diagonal

3/4 teaspoon coarse salt

1/2 teaspoon Dijon mustard

2 large eggs

4 large egg whites

Freshly ground pepper

Cover mushrooms with 1 1/4 cups hot water in a medium bowl. Set a small bowl on top of mushrooms to keep them submerged. Let stand until soft, about 20 minutes. Remove mushrooms with a slotted spoon. Cut large mushrooms lengthwise into 1/4-inch strips; keep small mushrooms whole. Set aside. Strain soaking liquid; set aside.

Melt 1 teaspoon butter in a medium nonstick skillet over medium-high heat. Add scallions and 1/4 teaspoon salt. Cook, stirring, until scallions are wilted, about 2 minutes. Stir in mustard, mushrooms, and 1/4 cup soaking liquid. Cover; cook, stirring, until mushrooms are tender and liquid has evaporated, about 3 minutes more. Set aside.

Whisk eggs, egg whites, remaining salt, and 2 pinches of pepper in a medium bowl. Melt 1/2 teaspoon butter in a small nonstick skillet over

medium heat. Add half of the egg mixture. Stir gently with a rubber spatula to create curds. Use spatula to pull cooked egg away from sides, allowing raw egg to flow underneath; cook until almost set, 3 to 4 minutes. Top with half of the mushroom filling. Cook until set, 1 to 2 minutes more. Gently fold one half over the other. Slide omelet onto a plate. Repeat with remaining butter, eggs, and filling. Season with pepper.



Grilled Green Onions

12 green onions, rinsed, ends trimmed
2 cloves garlic, minced
2 tablespoons butter, cut into small pieces
salt and ground black pepper to taste (optional)

Preheat a grill for medium-low heat. Cut a sheet of aluminum foil to about 12x15 inches. Arrange the green onions side by side in the center of the foil sheet. Sprinkle the onions evenly with the garlic, salt, and pepper. Arrange butter over the onions. Keeping the green onions flat, fold the foil to make a sealed cooking pouch.

Place the foil packet on the preheated grill away from the main heat source. Allow the green onions to steam 5 to 7 minutes. –allrecipes.com



Green Onion Dip

2 (8 ounce) packages cream cheese, softened
1/4 cup milk
2 bunches green onions, chopped
salt to taste

In a medium bowl, blend cream cheese and milk. Use more milk as needed to obtain desired consistency. Stir in green onions and salt. Refrigerate until serving. The longer you refrigerate, the stronger the flavor! –allrecipes.com

