



Acing **SUMMER FLAVOR**

A Guide to Great Food
and Good Fun





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ABOUT US



G&R FARMS

G&R Farms is a family farm dedicated to hand-harvesting premium Vidalia and Peruvian Sweet Onions. Founded in 1945 by Walter L. Dasher, the company has evolved across three generations, expanding to more than 5,000 acres that encompass several crops. The team has a pure love of onions and working at the farm is not just a business, but a lifestyle. Throughout the generations, our values have remained the same. We're rooted in honesty, integrity and sustainability, the cornerstones of our family farm.

OUR SIGNATURE PROGRAM: GROWING AMERICA'S FARMERS

Growing America's Farmers (GAF) was created by G&R Farms as a means to support and educate the youth of America in the future of agriculture. GAF provides academic scholarships and fosters community groups that encourage bringing future farm generations together. They partner with the Future Farmers of America (FFA), which brings invaluable reach across the farming community.

Learn more at GrowingAmericasFarmers.com



OUR ONIONS

Hand-planted and harvested with care each season, our sweet onions are known for their mild flavor and versatility in a wide-range of dishes from soups to salads, sandwiches, sides, dips and sauces. Our goal has always been to provide the most consistent, premium-quality and flavorful sweet onions available.





VIDALIA SWEET ONIONS

Vidalia's are a type of mild, yellow sweet onion that have a flat ovular shape. Grown in a sandy loamy soil that has a low amount of sulfur, it creates a sweet yet impactful flavor. To be classified as a Vidalia, onions must be grown in one of 20 contiguous counties throughout Georgia. Vidalia sweet onions can be eaten raw and are commonly used to make onion rings or paired with a flavorful meat dish.

Available from Mid-April through August.



PERUVIAN SWEET ONIONS

Peruvian Sweets have a similar taste, look, color and feel to that of Vidalia onions. With a limited Vidalia season, Peru offers very similar growing conditions found in that of Southeast Georgia and helps provide a year-round supply of sweet onions.

Available September through March.



SUSTAINABILITY

G&R Farms is dedicated to protecting the environment. As a third-generation family farm, we participate in active conservation programs including land trusts with the Georgia Alabama Land Trust which allows us to preserve forest lands, create buffer zones, prohibit development, and implement land management practices that improve ecosystems and wildlife. Each year we plant over 1 million trees to continue to support the protection of the surrounding natural habitats.

Additionally, we continue to take steps to make our packaging recyclable, utilize a portion of recycled materials and participate in How2Recycle. For us, sustainability is not a checkmark on a box, it is an effort in continuous improvement and education that allows us to continue to adopt new technology and ideas that will improve and protect the land for generations to come.



WAYS TO COOK ONIONS

Onions are the perfect combination of sweet and savory to bring out the flavor in any dish. These are just a few of the many ways to enjoy onions in your favorite recipes:



CARAMELIZED ONIONS

Heat olive oil, butter and brown sugar in a sauté pan on medium heat. Add onions and reduce to medium low heat, stirring occasionally for about 40-50 minutes, or until they become a light golden color.

Use as a topping on meat or pizza-like dishes.



SAUTÉED ONIONS

Heat olive oil or butter in a sauté pan on medium high heat. Cook until browned and tender, about 10 minutes.

Great for sandwiches!



SWEATED ONIONS

Heat oil in a pan over low heat. Add onions and cover with a lid to keep the onions moist. Remove cover and stir occasionally. Cook until the onions are translucent and soft, but have not started to brown about 5 minutes.

Use in rice pilaf and white sauces.



BOILED ONIONS

Peel onions. Fill a pot halfway or until onions would be fully submerged in the water and bring to a boil. Add the onions. Boil for 7-10 minutes until onions turn a bright yellow and are tender.

Use as seasoning for grilling.



GRILLED ONIONS

Cut onions in half and then into 4 wedges. Remove the outer peel. Brush with olive oil. Add seasoning of your choice. Place the onions directly on the grill and cook for 5-7 minutes per side. They should easily flip. If they stick they aren't ready to flip yet.

Great on burgers or kebabs!



ROASTED WHOLE ONIONS

Preheat the oven to 425°F. Peel onions and cut in half. Toss onion halves with oil and season generously with salt and pepper. Place onions, cut-sides down, on a rimmed baking sheet. Cook for 25-30 minutes.

Use for dips or on pizza or burgers.



PICKLED ONIONS

Slice onions thinly, about 1/8" thick. Pack the onions into a 1-pint mason jar. In a small saucepan, combine 1/2 cup water, 1/4 cup apple cider vinegar and 1/4 white vinegar, 1.5 tablespoons maple syrup, honey, or sugar, 1.5 teaspoons salt, and pepper flakes. Bring the mixture to a gentle simmer over medium heat, then carefully pour the mixture into the jar over the onions. Let onions cool to room temperature (about 20 to 30 minutes).

Great for salads, tacos, sandwiches, dips, marinades, and salad dressings.



AMERICAN CORNHOLE

IT'S HOW TO TAILGATE.



CORNHOLE

IS THE OFFICIAL
SPORT OF TAILGATING

...AND THE ACO IS THE
OFFICIAL GOVERNING BODY
OF THE SPORT.

DOWNLOAD
CORNHOLE RULES

AMERICANCORNHOLE.COM



Join the American Cornhole Organization for your next tailgating event!

RULES / FUN EVENTS / MEMBERSHIP / TOURNAMENTS / WORLD RANKINGS



HOME OF COMPETITIVE
CORNHOLE AND THE ACO PRO
TOUR SINCE 2005





WAYS TO TOSS CORNHOLE BAGS

FOLD-OVER – the most basic hold, probably how most people throw the bags. Spread the bag out on your hand, then fold it over in half and toss it under-handed to the board. The classic throw.

FRISBEE – holding the corner of the bag in between your thumb and index finger, then slinging it Frisbee style to the boards.

IN BETWEENER – swinging the bag with both hands in between your legs, then tossing it underhanded over to the board. If you can justify looking mildly insane, it is supposedly a very accurate throw.

JUMP SHOT – basically like shooting a basketball; hold the bag in your dominant hand, and shoot the bag over-hand with a lot of arc. Please, please, please don't do this if you aren't sure you'll make it to the board. It'd be worse than an air ball.

GENERAL CORNHOLE TERMS

ACE – a bag that lands directly on the surface of the board, scoring 1 point.

BLOCKER – a bag sitting in front of the hole, blocking sliders. *If you were confused about this term ... I'm not sure I can help you.*

BACK DOOR – a cornhole that scores overtop a blocker.

CORNHOLE – a bag that lands right in the hole, scoring 3 points! *Hint: you want a lot of these while playing; they look super cool and professional.*

DIRTY ROLL UP – contrary to popular belief, not a fruit roll up that ended up on the ground. Actually, it's a bag that hits the ground before rolling onto the board, scoring one point.

HANGER – when a bag lands on the rim of the hole, but doesn't fall in. *Honestly, it's just embarrassing.*

SHUCKER – when one player tosses a bag and knocks an opponent's bag off the board. *Probably named for the reaction that follows: "you little shucker!" Or something like that...*

SKUNK – when one team scores 11 points before the other team scores any.

SLIDER – a bag that slides into the hole, scoring 3 points! *These aren't nearly as impressive as cornholes, but still worth 3 points, so the math works out.*

WASH – both teams score the same number of points in a round, so they cancel each other out. 🎵 *This is the game that never ends; oh it goes on and on my friends ... 🎵*





SHEET PAN PHILLY CHEESESTEAKS

INGREDIENTS (SERVES 6)

- 1 1/4 lb thinly sliced ribeye or sirloin steak
- 2 tbsp Worcestershire sauce
- 1/4 cup low sodium soy sauce
- 1/2 tsp black pepper
- 1/2 tsp salt
- 1/2 tsp onion powder
- 1/2 tsp garlic powder
- 1/4 cup olive oil
- 2 bell peppers, sliced into thin strips
- 1 Vidalia onion, halved and sliced into thin strips
- 2 tbsp butter
- 2 tbsp flour
- 1 1/2 cup milk
- 4 oz American cheese, cubed
- 6 hoagie rolls

INSTRUCTIONS

Place steak in a medium bowl. Add Worcestershire, soy sauce, pepper, salt, onion powder, garlic powder, and olive oil. Mix until the marinade evenly covers the meat. Marinate, covered, in the fridge for 30 minutes – 4 hours.

Preheat the oven to 425°F. Line a rimmed baking sheet with parchment paper. Remove meat from the fridge. Arrange the sliced peppers and onions on the baking sheet. Evenly spread the meat and mix with the veggies so they are also covered in the marinade.







Place the baking sheet in the oven and bake for 18 minutes. While the steak cooks, prepare the cheese sauce and toast the bun.

To toast the hoagie buns, lightly toast them by adding a little oil to a flat-top or skillet. Split the buns lengthwise and toast the buns. Set them aside.

To make the cheese sauce, melt the butter in a saucepan. Whisk in the flour. The mixture will become very thick. Add the milk and whisk as the mixture thickens, about 2 minutes. Next, add the cheese and whisk until melted.

Remove the steak from the oven. Evenly pour the cheese over the steak and serve on toasted hoagie rolls.

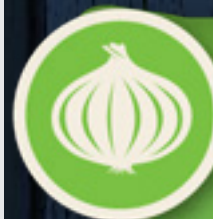
WHAT YOU'LL NEED

-  Medium bowl
-  Baking sheet with parchment paper
-  Skillet or flat-top
-  Saucepan
-  Oven
-  Whisk



OUTDOOR ENTERTAINING TIP

Lawn Games are a great way to bring people together at an outdoor cookout. Things like cornhole, football, lawn darts, playing cards etc. are an easy way to entertain your guests.



ONIONS IN ACTION

Top burgers with onions slices.



MUSICAL HIGHLIGHT

“Philly Cheesesteaks Song”

[Click song title for musical highlight](#)





CAULIFLOWER CRUSTED PATTY MELT

INGREDIENTS (MAKES 4 PATTY MELTS)

Cauliflower Crust

- 2 medium heads cauliflower*
- 1 cup shredded mozzarella cheese (not pre shredded)
- 2 large eggs
- 1 teaspoon fine sea salt

Caramelized Onions

- 1 tablespoon extra-virgin olive oil
- 1 tablespoon salted butter
- 1 Vidalia onion

Hamburger Patty

- 20 ounces ground round
- 1 1/2 teaspoons fine sea salt
- 1/4 teaspoons black pepper
- 2 tablespoons Worcestershire sauce
- 4 slices cheddar cheese
- 4 slices mozzarella cheese

INSTRUCTIONS

Preheat an oven to 450°F. Line two baking sheets with parchment paper.

Cut off the florets from both heads of cauliflower. Try removing as much of the stalk from the florets as possible.

Place some of the florets in a food chopper or food processor. Pulse about three to four times to produce cauliflower rice size. Repeat with additional cauliflower florets until you have 6 cups or just over of cauliflower rice.

Place the cauliflower rice in a large microwave safe bowl. Microwave on high for 8 to 9 minutes or until cooked and tender.

Transfer the cooked cauliflower rice to a cheesecloth or tea towel. Twist around the cauliflower rice and place in the refrigerator until cool enough to handle. Once cooled, about 5 minutes, twist and squeeze to release as much liquid as possible.

Combine the cooked cauliflower rice, shredded mozzarella, eggs, and salt in a bowl. Gently stir to combine.

Equally divide the mixture into 4 sections on each baking sheet. Shape into equal size squares about 1/4-inch thick. Bake for 16 minutes. Allow cooling for 10 minutes. Use immediately or store in a zip top bag and store in the refrigerator until ready to use.

For the caramelized onions, heat a large sauté

pan over medium heat. Add the oil and butter.

While the butter is melting, halve the onion and remove the skin. Cut into about 1/4-inch thick slices. Add to the pan and cook for 10 minutes. Toss. Cook for another 20 minutes, tossing occasionally.

Combine the ground round, salt, black pepper, and Worcestershire sauce in a medium bowl. Gently fold to incorporate the ingredients.

Divide the patties into 4 equal sizes about 1/2-inch thick.


Heat a large nonstick sauté pan over medium-to-medium high heat. Add the patties to the pan. Cook for 4 minutes, flip the patties over and cook for another 2 minutes. Reduce the heat to medium and cook for another 2 minutes.


To assemble, place a piece of cheddar cheese on top of one slice of the cauliflower crust and mozzarella cheese on the other slice. Place a patty on one half. Top with some of the onions and then the other cauliflower crust half.

Heat a large nonstick sauté pan over medium to medium-high heat. Add two of the patty melts to the pan. Cover and cook for about a minute. Flip the patty melt over, cover and cook for another minute or two or until the cheese has melted. Repeat with the additional patty melts.

Recipe by Whitney Miller on behalf of the Vidalia® Onion Committee


WHAT YOU'LL NEED

 Two baking sheets with parchment paper

 Food chopper/processor

 Microwave safe bowl

 Cheesecloth or tea towel

 Two medium-sized bowls

 Large sauté pan

 Oven/stove

 Spatulas



OUTDOOR ENTERTAINING TIP

Don't forget the tables and chairs. Standing for long periods may not be possible for everyone. Be sure to provide foldable tables & lawn chairs for a more relaxed conversation environment.



ONION STORAGE TIPS

Wrap sweet onions separately in paper towels and store in the refrigerator, so they stay fresh longer.



MUSICAL HIGHLIGHT

“Forever Country”

[Click song title for musical highlight](#)





ITALIAN SAUSAGE & PEPPER PASTA SALAD

INGREDIENTS (SERVES 4-6)

- 12 ounces farfalle pasta
- 1/4 cup olive oil, divided
- 1 G&R sweet onion, cut into chunks
- 2 red bell peppers, cut into chunks
- 1 green bell pepper, cut into chunks
- 1 package (19 oz.) mild Italian sausage links
- 2 tablespoons fresh lemon juice
- 2 tablespoons Dijon mustard
- 1 tablespoon minced garlic
- 1 tablespoon chopped fresh thyme
- 2 teaspoons salt

INSTRUCTIONS

Preheat grill to 350°F to 400°F (medium-high) heat.

Cook pasta according to package directions. Drain, rinse under cold water and transfer to a bowl.

Toss 1 tablespoon oil, onion and bell peppers in a large plastic zip top bag. Grill pepper mixture and sausage on each side or until done, 8-10 minutes. Cut sausages diagonally into thin slices.

Whisk together remaining oil, lemon juice, mustard, garlic, thyme and salt in a large bowl. Toss pasta, sausage and vegetables with dressing.

WHAT YOU'LL NEED



Grill



Medium-sized bowl



Measuring spoons



Large resealable bag



Knife



Whisk



Large bowl



Tongs



OUTDOOR ENTERTAINING TIP

Be prepared for all kinds of weather! Have alternative plans if the weather may affect your gathering. Have hot beverages when it's cooler outside, and vice versa.



ONIONS IN ACTION

Thin sliced onions work great in fresh salads.



MUSICAL HIGHLIGHT

“Tarantella Napoletana”

[Click song title for musical highlight](#)





CARIBBEAN PORK TENDERLOIN WITH VIDALIA MANGO SAUCE

INGREDIENTS (SERVES 4-6)

- 2 (1-lb) pork tenderloins, trimmed
- 1 tablespoon olive oil
- 2 tablespoons Caribbean jerk seasoning
- 1 large fresh mango, peeled and cubed
- 1 red bell pepper, chopped
- 1 ripe Avocado, peeled and chopped
- 1/2 large G&R sweet onion, chopped
- 1 tablespoon chopped cilantro
- 1 tablespoon fresh lime juice
- 1 teaspoon lime zest
- 1/4 teaspoon salt

INSTRUCTIONS

Preheat grill to 350°F to 400°F (medium-high) heat.

Brush tenderloins with oil and rub with seasoning. Marinate at room temperature for 20 minutes.

Grill pork 10 minutes on each side or until a meat thermometer inserted into thickest portion registers 155°F. Remove from grill, and let stand 10 minutes before slicing. Combine remaining ingredients in a small bowl; toss gently. Serve salsa over pork. Add brown rice or a fresh salad if desired.

WHAT YOU'LL NEED



Grill



Cooking brush



Tongs



Small bowl



OUTDOOR ENTERTAINING TIP

Use portable speakers to play music and create an entertaining ambiance.



ONION STORAGE TIPS

Use sheer panty hose and tie a knot between each sweet onion. Hang in a cool, dry, well-ventilated area.



MUSICAL HIGHLIGHT

“Mexican Instrumental Music”

[Click song title for musical highlight](#)





SMOKED CHICKEN WINGS WITH CAMELIZED SWEET ONIONS

INGREDIENTS (MAKES ABOUT 12 CHICKEN WINGS)

Chicken Wings

- 1 tablespoon extra virgin olive oil
- 1 G&R Farms Sweet onion
- 2 tablespoons minced garlic
- 1 cup chicken stock
- 3 tablespoons kosher salt
- 10 fresh rosemary sprigs

- 4 pounds chicken wings
- 1 1/2 tablespoons black pepper

Caramelized Onions

- 1 sweet onion
- 2 tablespoons extra virgin olive oil

INSTRUCTIONS

Heat the oil over medium heat. Add the onions and cook for 9 minutes. Toss the onions. Add the garlic and cook for 2 minutes. Add the stock and 1 tablespoon salt. Stir until the salt dissolves.

Add 4 rosemary sprigs and cook for 2 minutes. Remove from the heat and add 6 ice cubes to cool down.

Add the chicken wings to a large zip top bag. Once the marinade is cool, pour it into the bag. Remove as much air as possible and seal. Refrigerate overnight.

Prepare a smoker with soaked oak wood chips and heat to 300°F. Alternatively, prepare a charcoal grill for smoking and heat it to medium-low heat (300°F).

Transfer the chicken wings from the marinade to a baking sheet. Season the chicken with the remaining 2 tablespoons kosher salt and black pepper. Halve the onion, peel, and cut into 1/4-inch slices. Place the onion slices in an aluminum foil packet. Drizzle the oil over the onions. Bring the sides of the foil packet up and crimp to close.

Place the chicken wings in the smoker or grill. Add the remaining 6 rosemary sprigs on top of the chicken. Add the onion packet to the smoker or grill.

Smoke the chicken wings for 30 minutes and then flip over. Cook another 20 minutes or until the internal temperature of the chicken reaches 165°F.

If the onions have not caramelized, leave them on the grill another 10 to 15 minutes or until golden brown. To serve, place the chicken wings on a serving platter. Top the wings with the caramelized onions. Serve warm.

WHAT YOU'LL NEED



Stove



Large resealable bag



Smoker with wood chips or charcoal grill



Baking sheet



Tin foil



Serving platter



OUTDOOR ENTERTAINING TIP

Use disposable tablecloths to make clean up a breeze.



ONIONS IN ACTION

Add diced onions when sautéing meat.



MUSICAL HIGHLIGHT

“Chicken Fried”

[Click song title for musical highlight](#)





CUCUMBER, TOMATO, SWEET ONION SALAD

INGREDIENTS (SERVES 6)

- 1/2 cup extra virgin olive oil
- 1/4 cup red wine vinegar
- 1/4 cup chopped fresh flat leaf parsley
- 2 teaspoons chopped fresh dill
- 2 teaspoons chopped fresh oregano
- 1 teaspoon kosher salt
- 1/2 teaspoon cracked black pepper
- 2 medium cucumbers
- 1 1/2 cups thinly sliced lengthwise grape tomatoes
- 1/2 G&R sweet onion, thinly sliced

INSTRUCTIONS

Combine the oil, vinegar, parsley, dill, oregano, salt and pepper in a medium bowl. Whisk to combine.

Cut the cucumbers in half lengthwise and then cut into 1/8-inch slices.

Add the cucumber slices, tomatoes, and onion slices to the bowl. Toss to coat.

Cover and refrigerate for at least 1 hour before serving.

WHAT YOU'LL NEED

 Medium bowl

 Whisk

 Knife



OUTDOOR ENTERTAINING TIP

Provide disposable plates, cups, and utensils to avoid unnecessary dish clean up.



ONION STORAGE TIPS

Keep onions out of direct sunlight and keep them separated.



MUSICAL HIGHLIGHT

“Isn’t She Lovely”

[Click song title for musical highlight](#)





OUR G&R FARMS BBQ SAUCE

INGREDIENTS (MAKES ABOUT 2 ½ CUPS)

- 1 medium G&R sweet onion, finely chopped
- 1 cup ketchup
- 1 1/2 tablespoon Worcestershire Sauce
- 2 tablespoons brown sugar
- 2 tablespoons apple cider vinegar
- 1 tablespoon squeezed lemon juice
- 1 tablespoon olive oil
- 1/4 teaspoon garlic
- 1/2 teaspoon salt
- 1/2 teaspoon pepper

INSTRUCTIONS

Mix all ingredients together in a large pot and bring to a full boil over medium heat. Stir thoroughly and reduce heat to low. Simmer for 25 minutes. Stir as needed.

WHAT YOU'LL NEED

 Large pot

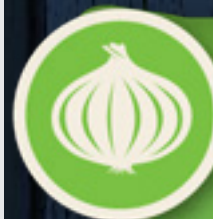
 Stove

 Spoon



OUTDOOR ENTERTAINING TIP

Make sure you know the location of the closest restroom. At parks, sporting events, and campgrounds, you may have to walk a bit to find one.



ONIONS IN ACTION

Top hotdogs and brats with small diced onions.



MUSICAL HIGHLIGHT

“BBQ Stain”

[Click song title for musical highlight](#)





BACON WRAPPED STUFFED ONIONS

INGREDIENTS (SERVES 6)

- 4 medium onions
- 1/2 lb ground beef
- 1/2 cup cheddar cheese
- 1 tbsp worcestershire sauce
- 1 jalapeno pepper, diced
- 1 tsp garlic powder
- 1/2 tsp dried thyme
- 1/2 tsp salt
- 1/2 Tsp Black Pepper
- 12 Thin Slices of Applewood Bacon
- 1/2 cup BBQ Sauce of choice

INSTRUCTIONS

Top and tail each onion and then remove the skin.

Core each onion. I prefer the method of using a sharp knife as a 'drill', poke into the center and twist. Repeat from the other cut side, then push with your thumb, the center should pop out.

Then use your fingers to work around the remaining onion until you leave a shell just 2-3 layers deep.

Finely chop 1/2 of the removed onion pieces to add to the filling. You can freeze the remaining onion to use in later recipes.

Dice the jalapeno pepper as finely as you can and add it to the beef.

Mix the chopped onion, jalapeno, Worcestershire sauce, garlic powder, thyme, salt and pepper with the ground beef; Mix well.

To Cook on a Grill

Add the onions to a hot grill and cook for an hour in an indirect heat 'zone' at around 320°F-340°F.

Brush with the remaining BBQ sauce and move to the direct heat section of the grill for a final 5 minutes.

To Cook in an Oven:

Place the onions on a baking tray and place in a preheated oven at 340°F and cook for an hour.

Remove the onions from the oven and then turn it up as hot as it will go, flip it to fan mode if you have that option.

Brush the onions.

Stuff the onions with the beef mixture.

Wrap each onion with 3 strips of streaky bacon. Use toothpicks to hold onions together if necessary.

Take half of the BBQ sauce and brush it over the bacon wrapped onions.

WHAT YOU'LL NEED

 Cutting board

 Sharp knife

 2 bowls

 Basting brush

 Wooden spoon

 Tongs

 Spatula

 Baking sheet



OUTDOOR ENTERTAINING TIP

Providing garbage cans or garbage bags is essential for quick and easy clean up at any outdoor gathering.



ONION STORAGE TIPS

Don't store your onions with potatoes – it can make the onions spoil faster.



MUSICAL HIGHLIGHT

"Hollywood Swinging"

[Click song title for musical highlight](#)





HOBO PACKETS

INGREDIENTS (SERVES 4)

- 1 pound ground beef
- Salt and pepper, to taste
- 4 medium potatoes, sliced thin
- 3 large carrots, diced
- 1/2 Vidalia onion, sliced thin
- 4 tbsp butter
- 4 tbsp ranch seasoning powder
- 1 cup colby jack cheese, shredded
- 1 tbsp olive oil
- Ranch dressing

INSTRUCTIONS

Cut four sheets of aluminum foil and spray with cooking spray.

Form beef patties and top with salt and pepper and place in center of the foil.

Top beef with sprinkle of cheese to cover patty.

In a medium bowl toss potatoes, carrots, onion and olive oil with ranch seasoning.

Spoon the potato mixture into the four packets evenly.

Place 1 tbsp pat of butter on top of each packet filling and seal the packet by folding together all sides and top.



Place packets in an oven heated to 400°F, onto a grill or over the coals of a campfire and cook for 40-60 minutes until carrots are fork tender and meat is cooked through.

Carefully open the packets. The escaping steam will be hot.

Place packets on plates and serve directly from foil limiting cleanup.

Top with ranch dressing and enjoy.

WHAT YOU'LL NEED

  Several bowls
(5 small bowls, 1 large bowl)

 Sharp knife

 Tin foil

 Wooden spoon

 Spatula



OUTDOOR ENTERTAINING TIP

Label coolers so guests can easily find their drink of choice.



ONIONS IN ACTION

Onion rings pair great with steak.



MUSICAL HIGHLIGHT

“U Can’t Touch This”

[Click song title for musical highlight](#)





ONION & CHEDDAR BISCUITS

INGREDIENTS (MAKES 6 BISCUITS)

- 1/4 cup finely chopped sweet onion
- 4 tablespoons cold butter, divided
- 1/4 cup rice wine vinegar
- 1 cup all-purpose flour
- 1 tablespoon sugar
- 1-1/2 teaspoons baking powder
- 1/4 teaspoon garlic powder
- 1/4 teaspoon salt
- 1/4 teaspoon pepper
- 1/8 teaspoon smoked paprika
- 1/8 teaspoon cayenne pepper
- 1/2 cup shredded cheddar cheese
- 2 green onions, chopped
- 1/4 cup buttermilk

INSTRUCTIONS









In a small skillet, sauté sweet onion in 1 tablespoon butter until tender. Add vinegar; cook and stir until liquid is evaporated. Cool.

In a small bowl, combine the flour, sugar, baking powder and seasonings. Cut in remaining 3 tablespoons butter until mixture resembles coarse crumbs. Add the onion mixture, cheese and green onions. Stir in buttermilk just until moistened.

Turn onto a lightly floured surface; knead 3-4 times. Pat or roll out to 1/2-in. thickness; cut with a floured 2-1/2-in. biscuit cutter. A mason jar or mason jar top of similar size would also work if you do not have a biscuit cutter. Place in a greased cast-iron or other ovenproof skillet. Bake at 400° until golden brown, 12-15 minutes.

Serve warm.

WHAT YOU'LL NEED

-  Small bowl
-  Sharp Knife
-  Cheese shredder
-  Biscuit cutter
-  Cast-iron skillet
-  Baking sheet
-  Measuring cups
-  Tablespoons



OUTDOOR ENTERTAINING TIP

Be sure to have a first aid kit handy – especially if you're not in your own backyard.



ONION STORAGE TIPS

Freeze your chopped onions. Chop onions evenly and spread on a cookie sheet. Allow to fully freeze before you remove and seal them in freezer containers or bags.



MUSICAL HIGHLIGHT

“More Than A Woman”

[Click song title for musical highlight](#)





CHEESY FAJITA STUFFED CHICKEN

INGREDIENTS (SERVES 4)

- 4 chicken breasts
- 1 tablespoon chili powder
- 1 teaspoon smoked paprika
- 1 teaspoon ground cumin
- 1/2 teaspoon garlic powder
- 1/2 teaspoon onion powder
- 1/2 teaspoon dried oregano
- 1/2 teaspoon salt
- 1/2 teaspoon sugar
- 1/8 teaspoon cayenne pepper
- 2 teaspoons oil
- 4 ounces shredded mexican cheese
- 4 ounces cream cheese
- 1/2 a medium red bell pepper, diced
- 1/2 a medium green bell pepper, diced
- 1/2 a medium sweet onion, diced

INSTRUCTIONS

Mix chili powder, paprika, cumin, garlic powder, onion powder, oregano, salt, sugar, and cayenne in a bowl to make the fajita seasoning.

Lay the chicken breasts on a cutting board and cut a pocket into them. Be careful not to cut all the way through.

Rub the prepared seasoning over the outside and inside of the chicken.

Lightly saute the diced onion and peppers until starting to soften. Remove from heat and let it cool slightly.

Add the shredded cheese, cream cheese, bell peppers, and onion to a medium-sized bowl and mix together. Stuff this into the pockets you cut in the chicken breasts.

To Cook on a Grill:

Preheat your grill to medium heat.

Drizzle the oil on a BBQ mat or in a cast iron pan.

Place the chicken on the mat or in the pan and cook for 15 minutes, turning halfway through cooking.

To Cook on a Stovetop:

Heat the oil in a cast iron or nonstick frying pan over medium heat.

Add the chicken and cook for 15 minutes, turning halfway through cooking.

WHAT YOU'LL NEED

 Cutting board

 Sharp Knife

 Bowl

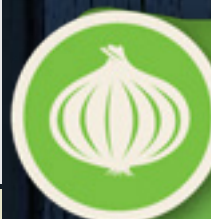
 Spatula

 Pan



OUTDOOR ENTERTAINING TIP

Make it easy for guests to wash their hands prior to eating. Depending on where you are, alcohol wipes or hand sanitizer may be your best option.



ONIONS IN ACTION

Pickled onions are great on sandwiches.



MUSICAL HIGHLIGHT

“La Vida Es Un Carnaval”

[Click song title for musical highlight](#)





CHEESY CAMPFIRE PIZZA

WITH CARAMELIZED ONIONS AND SAUSAGE

INGREDIENTS (SERVES 4-6)

- About 4 tbsp. olive oil
- 1 premade 10- to 11-in. pizza crust, such as Boboli
- 2 medium sweet onions, sliced
- 8 ounces mild or hot Italian sausage
- 1/4 teaspoon salt
- 1/4 teaspoon pepper
- 1 Tablespoon Italian Seasoning
- About 1/2 cup store-bought or homemade pizza sauce
- 1 cup provolone, shredded
- 1/2 cup gouda, shredded
- 2 tablespoons grated parmesan cheese
- 1 tablespoon fresh oregano leaves

INSTRUCTIONS

Heat a charcoal or propane grill to medium (about 350° F).







Brush pizza crust with olive oil and warm on grill in a large cast iron pan until hot. Toast pizza crust by pressing down on edges, until crunchy and golden on bottom, 4 to 5 minutes. Transfer to a cutting board.

Stoke fire with 12 to 15 more briquets if using charcoal. Add 2 tbsp. oil to pan, then onions, sausage, salt, pepper, and italian seasoning. Cook, stirring often, until onions are soft and medium golden brown, 8 to 12 minutes. Remove the pan from heat. Scoop onion mixture into a bowl and wipe out the pan.

Brush pan with remaining oil. Fit pizza crust into pan with toasted side up. Spoon on pizza sauce and two-thirds of onion mixture, followed by cheeses, remaining onion mixture, and oregano. Return the pan to heat. Cook, covered with lid or foil, until cheese begins to melt (check underside to be sure it doesn't burn), 3 to 5 minutes.

Transfer pizza to board. Tent with foil to melt cheese completely, then slice.

WHAT YOU'LL NEED

-  Measuring cups and spoons
-  Sharp knife
-  Frying pan
-  Cutting board
-  Small bowls
-  Pizza cutter



OUTDOOR ENTERTAINING TIP

For open face drink containers (mugs, cups) use a cupcake liner as a lid and place a straw through middle. This helps keep dirt and bugs out.



ONION STORAGE TIPS

Freeze your whole onions. Peel, wash, and core the onions before you drop into a plastic freezer bag.



MUSICAL HIGHLIGHT

“Ring of Fire”

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