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Green Onions

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There are many varieties of green onions, sometimes called bunching, spring, or early onions or scallions. Select a variety that appeals to your family.

Planting

- Most onions can be planted from seed from April 1 to June 1, March 20 to June 15, and March 10 to July 1 for eastern, central and western Kentucky.
- Green onions take less time than bulb onions and may be planted later in the growing season provided there is enough time between planting and first frost for growth.
- Plant seeds at a depth of $\frac{1}{4}$ to $\frac{1}{2}$ inch.
- Final plant spacing should be 4 inches.
- If planting in a container it should be 6 inches deep.

Care and Harvest

- 2.5 lb/100 sq ft of a 5-10-10-10 fertilizer should be enough for a small garden.
- The garden will need 1 inch of water a week, including rain.
- Onions can be outcompeted by faster growing weeds. Ensuring that the bed has no weed seeds and preventing weed growth is best. If weeding, be careful not to pull small onion plants accidentally.
- Green onions are harvested before the bulbs can develop, when the tops are 6 inches high. This is about 60 days after planting.
- To harvest, loosen plants with a fork and remove them from the soil whole.



Storage and Use

- Green onions can be kept in the refrigerator for 1 to 2 weeks. They are best stored in a breathable bag in the high-humidity drawer.
- Wash and trim roots off before use.
- Green onions can be frozen without blanching, chopped or whole.
- Wrap ½ cup portions of frozen onions in plastic, then place in doubled freezer bag to contain odor during storage.
- Often used to garnish soups, salads, and dips, can be added to chicken, tuna, or egg salad, and great in stir fries and salsa.

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RECIPE

Chicken and Green Onion Sauce

Recipe by Oxmoor House

Combine:

- ¼ cup chicken broth
- 2 tablespoons all-purpose flour

Stir with a whisk until smooth. Add:

- 12 oz chicken broth
- 2 garlic cloves, minced
- ¼ table spoon dried thyme

Set aside and cook:

- 4 skinless, boneless chicken breast halves in a skillet over medium-high heat 4 to 5 minutes or until lightly browned.

Turn chicken and add:

- 2 tablespoons green onions, finely chopped.

Pour broth mixture over chicken, sprinkle with salt and pepper. Reduce heat, and simmer, uncovered, 15 to 30 minutes or until chicken is done, basting often. Remove chicken from pan, keep warm. Bring sauce to a boil over medium-high heat. Scrape bottom and sides of pan, using a rubber spatula. Cook 2 minutes or until sauce is reduced to ¾ cup. Pour sauce evenly over chicken, and top with remaining

- 1/3 cup finely chopped green onions.

Makes 4 servings