



Onion Varieties

Onions

To grow great onions, provide full sun and loose, well-draining soil. Keep the tip just above soil when planting, and keep them consistently watered but not soggy. They are shallow-rooted, so weed diligently. Stop fertilizing when bulbs start to swell and harvest when tops yellow and fall over.

Variety	Description
Yellow Onion Sets	Versatile, pungent cooking onion. Staple “storage” onion, having longer storage life than other onions. Known for a sharp flavor that becomes sweet and savory when cooked. Ideal for caramelizing, stews, and soups.
Red Onion Sets	Versatile, mild-to sweet and slightly spicy when eaten raw, often used in salads, burgers, sandwiches, and pickling. Their vibrant color makes them prized for ornamental and raw purposes. Rich in antioxidants, fiber, and vitamin C.
White Onion Sets	Milder, sweeter, and less pungent than yellow onions, making them ideal for raw applications and salsas, but can also be used in cooking. Although their high water content leads to a shorter shelf life, it gives them a lighter and more delicate taste.