

Our Garden Goddess Kim treated us to some yummy homemade Green Onion Salt this fall.

She used the [Parade Bunching Onions](#) we grew in the trial gardens this year and it was DE-LICIOUS!

Even a small mason jar full is sure to get us through a long winter of home cooked meals!

Make some for yourself or gift it to fellow chefs - even one homegrown ingredient can bring a meal to an entirely new level 🌿

Below is Kim's recipe

- it's built for large amounts, but can easily be modified; halved, quartered, whatever your preference.

You'll find the standard portion size (about 120 tsp) in **bold print** -

What you'll need:

-Green Onions - Kim used 9 of our [Parade Bunching Onions](#), harvested when they were over 12" tall!

9 LARGE green onions - **3 standard size green onions**

-Kosher or Sea Salt - either will work but the coarser the better!

4 ½ cups for large amounts - **1 ½ cups**

-Parchment Paper

-Baking Sheet

-Food Processor

-Mesh Strainer (Optional)

-Spatula or similar kitchen tool

-Containers to store your onion salt - Kim used small mason jars - perfect for gifting!

Instructions:

- Preheat the oven to 125 °F - or around as low as your oven will go
- Line 1 or 2 sheet pans with parchment paper, depending on the quantity you're baking
- Cut your green onions into 2 inch pieces, sticking mostly to the greens. You may incorporate the white part as well to punch up the onion flavor

- Mix your onion pieces with the salt in a food processor and process until well-mixed
- The color should be a rich, minty green, and the texture should feel a bit damp
- Evenly spread the mixture onto your baking sheets
- Bake for 1 hour
- At the 1 hour mark, remove from the oven to stir, separate and 'smush' any big clumps you may find
- Place your baking sheet(s) back in the oven for another hour
- Remove from the oven and let cool
- Crunch up your onion salt using a spoon or spatula (Kim used a large metal spoon)
- Optional step (if you prefer finer salt): Strain your salt through the finest mesh strainer you have on hand
- Pour into containers and enjoy!!

You may end up with some bigger chunks after straining - save those, as they will be perfect for big batch items like soups, stews, or stocks!

Your salt should last one calendar year when stored properly: choose a container that's easy to reseal and keep in a cool, dry place like a pantry or cupboard.

Kim made enough onion salt for the Pinetree staff to each receive a 4oz mason jar (about 12+ jars!) with enough left over to keep at home for her own use! Those Parade Onions can grow mighty large if you let 'em - we're so happy to add them to our onion seeds this season!

What's your favorite "garden grown" recipe? Lettuce know in the comments below!