

# Freezing Onions

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If you like cooking with fresh onions, but frequently toss an unused portion, try freezing it! The following method works for **fully mature onions**:

1. Wash, peel and chop raw, fully mature onions into about 1/2" pieces. There is no need to blanch onions.
2. Bag and freeze in **freezer** bags for best quality and odor protection. Package -- flat -- in freezer bags (see picture) to hasten freezing and make it easier to break off sections as needed. Express out the air and place bags on cookie sheets or metal pans until onions are frozen. Then, restack bags to take up less room.
3. Use in **cooked** products, such as soups and stews, ground meat mixtures, casseroles, etc. For most dishes, frozen onions may be used with little or no thawing. (Will keep 3-6 months.)



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