

Is An Onion A Vegetable

Fried onion Fried onions are slices of onions that are either pan fried (sautéed) or deep fried — and consumed as a popular snack food, garnish, or vegetable accompaniment Fried onions are slices of onions that are either pan fried (sautéed) or deep fried — and consumed as a popular snack food, garnish, or vegetable accompaniment to various recipes

The onion plant has a fan of hollow, bluish-green leaves, and its bulb at the base of the plant begins to swell when a certain day-length is reached. The bulbs are composed of shortened, compressed, underground stems surrounded by fleshy modified scale (leaves) that...

Tree onion (cepa), but with a

cluster of bulblets where a normal onion would The tree onion (*Allium × proliferum*) is a perennial plant similar to the common onion (*A. Genomic evidence has suggested that they may be a diploid hybrid of the shallot and the Welsh onion (A. Other sources treat the tree onion as A. fistulosum). proliferum or A. Tree onions are also known as spring onions, green onions, topsetting onions, walking onions, or Egyptian onions. cepa*), but with a cluster of bulblets where a normal onion would have flowers. tree onion (*Allium × proliferum*) is a perennial plant similar to the common onion (*A. cepa Proliferum Group. cepa var 36d00e85ae*

Onion Tooltip Carl Linnaeus, from Latin *cepa*), also known as the bulb onion or common onion, is a vegetable that is the most widely cultivated species of the genus *Allium*. Tooltip Carl Linnaeus, from Latin *cepa*), also known as the bulb onion or common onion, is a vegetable that is the most widely The onion (*Allium cepa* L. The

shallot is a botanical variety of the onion which was classified as a separate species until 2011. The onion (*Allium cepa* L. The onion's close relatives include garlic, scallion, leek, and chives

Pearl onions are cultivated mostly in Germany, the Netherlands, and Italy, usually in home gardens, although formerly on a commercial scale. They are mostly used for pickling. The Vidalia onion was named Georgia's official state vegetable in 1990.

The onions are named after Vidalia, Georgia, where they have been historically grown. The cultivation of Vidalia onions started in the early 1930s. The Granex and related varieties are sweeter than other onions, but the unusual sweetness of Vidalia onions is due to the low amount of sulfur in the soil in which Vidalia onions are grown. Sautéed onions The Bermuda onion is a variety of sweet onion grown on the island of

Bermuda. The seeds were originally imported from the Canary Islands before 1888. Onion export to the United States became such a prominent feature of Bermudian life, the Bermudians started calling themselves onions. Sweet onions from Texas largely displaced the Bermuda variety.

Sweet onion A sweet onion is a variety of onion that is not pungent. Their mildness is attributable to their low sulfur content and high water content when compared A sweet onion is a variety of onion that is not pungent. Their mildness is attributable to their low sulfur content and high water content when compared to other onion varieties

== Legislation ==
The names scallion and shallot derive from the Old French eschalotte, by way of eschaloigne, from the Latin Ascalōnia caepa or "Ascalonian onion", a namesake of

the ancient Eastern Mediterranean coastal city of Ascalon.

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Vidalia onion S. The Vidalia onion was named Georgia's official state vegetable in 1990. Varieties include the hybrid Yellow Granex, varieties of Granex parentage, and similar varieties as recommended by the Vidalia Onion Committee and approved by the U. S. state of Georgia since 1986 and the United States Code of Federal Regulations (CFR). Georgia's state legislature passed the "Vidalia Onion Act A Vidalia onion () is one of several varieties of sweet onion grown in a production area defined by law of the U. Secretary of Agriculture. Vidalia onions are grown

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Red onion Onion Cultivation at the World Vegetable Center The red onion of Tropea (Italian) Vacanze in Calabria: The red onion of Tropea Red onions (also known as purple or blue onions in some mainland

European countries) are cultivars of the onion (*Allium cepa*), and have purplish-red skin and white flesh tinged with red. They are most commonly used in cooking, but the skin has also been used as a dye. related to Red onions
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Originally, vegetables were collected from the wild by hunter-gatherers and entered cultivation in several parts of the world, probably during the period 10,000 BC to 7,000 BC, when a new agricultural way of life developed. At first, plants that grew locally were cultivated, but as time went on, trade brought common and exotic crops from elsewhere to add to domestic types. Nowadays, most vegetables are grown all over the world as climate permits, and crops may be cultivated in protected environments in less suitable locations. China is the largest producer of vegetables, and global trade in agricultural products allows... 36d00e85ae Scallions produce hollow, tubular, green

leaves that grow directly from the bulb, which does not fully develop. This is different to other Allium species where bulbs fully develop, such as commercially available onions and garlic. True spring onions look similar to green onions, but have a distinctive white bulb at the base. Other names used in various parts of the world include spring onion, green onion, table onion, salad onion, onion stick, long onion, baby onion, precious onion, wild onion, yard onion, gibbon...

French onion soup French onion soup (French: soupe à l'oignon [sup a lɔ̃ɔ̃]) is a soup of onions which are sautéed and then cooked in meat stock or water, usually served French onion soup (French: soupe à l'oignon [sup a lɔ̃ɔ̃]) is a soup of onions which are sautéed and then cooked in meat stock or water, usually served gratinéed with croutons or a larger piece of bread covered with cheese floating on top. Onion soups have been known in France since medieval

times, but the version now familiar dates from the mid-19th century

== Bermuda onions ==

Red onions tend to be medium to large in size and have a sweeter flavor than white or yellow onions due to low levels of pyruvic acid and sulfur compounds. They are often consumed raw (and can be added to salads for color and bite), grilled, or lightly cooked with other foods. Red onions are available throughout the year and are high in flavonoids and fiber (compared to white and yellow onions). Cut red onion can be soaked in cool water for a period of time, and the water can be drained off, resulting in less "bite" and pungency.

Vegetable An alternative definition is applied somewhat arbitrarily, often by culinary and cultural tradition; it may include savoury fruits such as tomatoes and squash, flowers such as broccoli, and seeds such as pulses, but

exclude foods derived from some plants that are fruits, flowers, nuts, and cereal grains. Vegetables are edible parts of plants that are consumed by humans or other animals as food. This original meaning is still commonly used, and is applied Vegetables are edible parts of plants that are consumed by humans or other animals as food. This original meaning is still commonly used, and is applied to plants collectively to refer to all edible plant matter, including flowers, fruits, stems, leaves, roots, and seeds

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== Etymology and naming ==

36d00e85ae Tree onion bulblets will sprout and grow while still on the original stalk. The bulblets are usually marble-sized, between 0.5 cm to 3 cm in diameter. They may bend down under the weight of the new growth and take root some distance from the parent plant, giving rise to the name "walking onion". It has been postulated that the name "Egyptian onion" derived

from Romani people bringing tree onions to Europe from the Indian subcontinent. The phenomenon of forming bulblets (bulbils) instead of flowers is also seen in top-setting garlic and other alliums, which sometimes may also be referred to as top onions or tree onions.

are cultivated for food, such as the Japanese bunching onion *Allium fistulosum*, the tree onion *Allium × proliferum*, and the Canada onion *Allium canadense*.

The name wild onion is applied to a number of *Allium* species, but *A. cepa* is exclusively known from cultivation. Its ancestral wild original form is not known, although escapes from cultivation have become established in some regions. The onion is most frequently a biennial or a perennial plant, but is usually treated as an annual and harvested in its first growing season. are

Pearl onion pearl onion (*Allium ampeloprasum* var. *ampeloprasum* var. *sectivum* or *A. porrum*), and may be distinguished from

common onions by having only a single storage leaf, similar to cloves of garlic. *sectivum* or *A. One*. One English-speaking reference also mentions the term *petit poireau antillais*. *ampeloprasum* 'Pearl-Onion Group'), also known as button onion, baby onion or silverskin onion in the UK, is a close relative of the leek (*A. ampeloprasum* 'Pearl-Onion Group'), also known as button onion, baby onion or silverskin onion in the UK. The pearl onion (*Allium ampeloprasum* var. *In* French they are known as *oignon grelot*

Scallion The leaves are eaten both raw and cooked. They have no bulb and a mild, sweet onion flavour. Scallions generally have a milder taste than most onions. Green onions/scallions have a long, delicate green stem that is white near the root. Green Scallions (also known as green onions and spring onions) are edible vegetables of various species in the genus *Allium*. Their close relatives include

garlic, shallots, leeks, chives, and Chinese onions. green onions and spring onions) are edible vegetables of various species in the genus Allium. Scallions generally have a milder taste than most onions

Georgia's state legislature passed the "Vidalia Onion Act of 1986" which authorizes a trademark for "Vidalia Onions" and limits production to these areas of the state as defined by the Georgia Commissioner of Agriculture:
Also known as turfed stone leek, it may be cultivated commercially and for foliage...
Varieties ==
Cultivation and storage ==
The genus contains several other species
History ==

[https://ftp.spruitsportcoaching.nl/\\$q/play/dl?CHAPTER=how_to-eradicate_poison_ivy](https://ftp.spruitsportcoaching.nl/$q/play/dl?CHAPTER=how_to-eradicate_poison_ivy)
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