

# MARKET REPORT

## Market Updates

With the Thanksgiving holiday approaching, demand will increase greatly on all colors/sizes, and lead time on orders is sincerely appreciated. Pricing is staying steady at this time,

but when the "Stocks on Hand" report is released, we anticipate a slight increase in prices across the board.

However, it is still far too early to speculate.

### A brief overview:

- Starting to see demand increase for the holiday
- Medium reds, whites, yellows are in the biggest demand, supplies will remain tight through the holidays
- Too early to determine crop impact by inclement weather

## Transportation

We have seen rates slowly increase as we approach the holiday, and are finding that availability is steady, but tightening up as the weekend approaches. We anticipate availability getting more difficult the closer to we get Thanksgiving, so please be sure to include a little extra lead time on your orders.

## Availability

Reds, Yellows, Whites, Columbia River Sweets, Organics



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## Countdown to Thanksgiving



## CARAMELIZED ONION and CORNBREAD STUFFING

### INGREDIENTS

2 tablespoons butter  
2 (yellow) onions, chopped  
6 large cornmeal muffins, cubed  
1 egg  
Handful fresh sage leaves, chopped  
1/4 cup heavy cream  
1/4 cup chicken stock  
Salt and freshly ground black pepper

### INSTRUCTIONS

Preheat the oven to 375 degrees F. Melt the butter in a medium skillet over medium heat. Add the onions and cook, stirring, for about 10 minutes, or until soft and caramelized. Add sage and scrape into a large mixing bowl. Add the cornbread pieces, season well with salt and pepper, and give it a good toss until it's well combined. In a separate bowl, whisk together the egg, cream, and stock, and pour that over the cornbread. Stir the stuffing together and stuff the cavity of the turkey. You could also spoon it into a buttered baking dish and put it in the oven along with the turkey. Bake until hot and crusty on top, about 30 minutes.