

MARKET REPORT

Market Updates

Demand is lighter this week, but still good with Mexico starting up and U.S. areas still having supplies. We anticipate demand to increase in the upcoming weeks. Washington onions are still excellent quality. We have good supplies of yellows and reds, while white onion supplies are dwindling. We expect to have a normal season shipping out of WA through April.

A brief overview:

- Good prices/supply available for promoting
- Excellent quality onions available in WA through April
- White onion market steady
- Mexico starting up this week

Transportation

We are facing a few road closures due to weather in WY and the northwest. As always, lead time is greatly appreciated. Rates have come back down to a normal range.

Food Shows

SOUTHERN EXPOSURE
Produce on Parade
2020
February 27-29, 2020
Tampa, Florida
seproduceecouncil.com

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Availability

Reds, Yellows, Whites, Columbia River Sweets, Organics, SUNIONS

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UT: 801.773.0630
TX: 972.242.0221

Featured Recipe



CARAMELIZED ONIONS MASHED POTATOES

INGREDIENTS

- 3 lbs Russet potatoes
- 2 tablespoons unsalted butter
- 1/4 cup half and half (or sour cream)
- 1 Onions 52 medium white onion, 1.5 cups chopped
- 2 teaspoons minced garlic
- 2 tablespoons unsalted butter, divided
- 1 tablespoon olive oil
- 1 teaspoon packed brown sugar
- 1 teaspoon low-sodium soy sauce

INSTRUCTIONS

Peel and chop potatoes. Place in a pot, boil over medium heat. Cook until soft. Drain, add butter and sour cream, and mash. Season with salt and pepper to taste. In a large skillet, heat olive oil. Add one tbsp of butter and let melt. Add minced garlic and chopped onions. Saute, stirring often until fragrant. Add second tbsp of butter. Stir in, melting, and cook onions until golden brown and caramelized. Add brown sugar and soy sauce. Stir in. Remove from heat. Stir in caramelized onions with mashed potatoes. Serve right away or cool completely, cover with saran wrap and store in the fridge for the next day.