Bulb onions store well in a cool, dry place. Freezing is usually not recommended for preserving whole onions but see below if desired.\n

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Diced Onions\n

Peel, trim and clean thoroughly. Dice (about 1/4-inch pieces). No blanching is required. Either pack dry into recommended freezer bags or containers, leaving1/2-inch headspace. Or, freeze separated pieces on a clean tray prior to packaging. Eliminate as much air as possible from the package for this method. Onions frozen this way are best used within a few months.\n

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Green Onions\n

Young green onions may be chopped for salads and cooking and frozen without blanching, but they will not be crisp. They will be highly flavored but may be slightly tough. They can be packaged by either of the methods above for diced onions.\n

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Whole Bulb Onions\n

Choose mature bulbs; peel, trim and clean thoroughly as for eating.\n

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Water blanch for 3 minutes (smaller onions) to 7 minutes (larger onions) or until center is completely heated.\n

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Cool promptly, drain well, and package, leaving 1/2-inch headspace. Seal and freeze. These would be considered suitable for cooking only.\n

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Onion Rings\n

Wash, peel and slice onions. Separate slices into rings. Water blanch for 10 to 15 seconds. Cool promptly, drain and coat with flour. Dip in milk. Coat with a mixture of equal parts cornmeal and pancake mix. Arrange in a single layer on a tray. Freeze. Pack into containers using plastic wrap to separate the layers. No headspace is necessary. Seal and freeze.\n

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To prepare, fry frozen rings in 375ºF oil until golden brown.\n