



Vital, Vibrant Vidalia Uses MP3

Gary Crawford [00:00:00] And now (music plays in background), almost live from the Veg-Ucation tent of the Agriculture Department's farmers market in Washington D.C., a musical quiz to introduce our subject for today:

Voiceover [00:00:09] "There's a place in Georgia, down in the South, there grows something really special, tastes sweet in your mouth."

Gary Crawford [00:00:09] Oh, Georgia, then you'd think it has to be peaches, right?

Chelsea Blaxton [00:00:22] No.

Gary Crawford [00:00:22] That "no" comes from our guest Veg-Ucator, Chelsea Blaxton, and I think a lot of people may be thinking that we're talking then about watermelon, but if you could see Chelsea's face, you would know: wrong again.

Chelsea Blaxton [00:00:36] Mhmm.

Gary Crawford [00:00:36] So, what the heck is the guy singing about?

Voiceover [00:00:37] "It's a sweet Vidalia onion."

Gary Crawford [00:00:37] Ah, and Chelsea works for the Vidalia Onion Committee in Vidalia, Georgia, and many of the customers here at the farmers market seemed genuinely surprised when she tells them parts of the 20 county area around Vidalia are the only places in the world that grow these onions. So, the supply of them is limited. If we are going to buy these Vidalias at the store, they are going to command a premium price because of the limited supply, and the fact that they are hand harvested and picked. So, Chelsea, do you have any tips on how to store them, make them last?

Chelsea Blaxton [00:01:11] Some of our tips are kind of crazy.

Gary Crawford [00:01:13] Well, you have you come to the right place, then. Okay, what are you holding right now?

Chelsea Blaxton [00:01:18] A new, unworn panty hose.

Gary Crawford [00:01:21] Panty hose, uh huh.

Chelsea Blaxton [00:01:21] And drop an onion in there, tie a knot. Drop another one, tie a knot, and so on and so on, then hang it up. So, none of the onions are touching, and when you get ready for an onion, you just cut the panty hose at each knot, and the onions stay separated so the moisture isn't touching.

Gary Crawford [00:01:39] Yeah, but you have pantyhose hanging in the kitchen. Do you have an alternate plan?

Chelsea Blaxton [00:01:44] If you take just a paper towel and wrap the onions individually and put them in the crisper in your refrigerator, they will last you until probably around Thanksgiving.

Gary Crawford [00:01:54] Thanksgiving? I may not last till Thanksgiving. Now, Chelsea you're showing folks here one way to use those Vidalia onions. So, what are we making today?

Chelsea Blaxton [00:02:02] I'm gonna be making Vidalia onion petals.

Gary Crawford [00:02:06] Petals?

Chelsea Blaxton [00:02:06] Petals.

Gary Crawford [00:02:06] Okay, what goes into that?

Chelsea Blaxton [00:02:09] Well first of all you need a Vidalia onion. Then for the batter that I use, it's a cup of flour, a cup of water, two teaspoons of seasoning salt, two eggs, and a teaspoon of baking powder. So, I'll mix all that together, and then I'll take my Vidalia onion petals, I'll dip them in the batter and then I'll put them in the fryer.

Gary Crawford [00:02:32] Time required: about 10 minutes. Now for more recipes, you can go online, search Vidalia onion recipes. So, we started with a pretty good song inspired by Vidalia onions; not so this one:

Voiceover [00:02:42] "Do yourself a flavor, put on a ton..."

Gary Crawford [00:02:44] Need to tune that guitar.

Voiceover [00:02:44] "...of Vidalia onions."

Gary Crawford [00:02:52] Yeah, okay.

Voiceover [00:02:52] (guitar twang).

Gary Crawford [00:02:52] Oh nice. This is Gary Crawford reporting for the U.S. Department of Agriculture in Washington. One more time with that?

Voiceover [00:02:59] (guitar twang)

Gary Crawford [00:02:59] Thank you.