

Quick & Easy

THE COSTCO WAY

Walla Walla Sweet Onion Marmalade

Makes ½ cup

Ingredients:

- 1 Tbsp olive oil
- 2 Tbsp salted butter
- 2 large Walla Walla River™ Sweet Onions, peeled, halved and thinly sliced
- ⅓ cup water
- 1 Tbsp sugar
- 1 Tbsp lemon juice
- 1 tsp lemon zest
- 1 Tbsp capers
- 2 tsp balsamic vinegar
- 1 tsp kosher salt
- 1 tsp black pepper

Instructions:

In a large skillet, heat olive oil and butter until butter is melted. Add onions. Cover. Cook for 6 to 10 minutes, or until onions have softened. Add water. Cover. Cook for another 6 to 10 minutes, or until water evaporates and onions begin to caramelize. Add sugar, lemon juice, lemon zest, capers and balsamic vinegar. Cook over medium heat for about 15 minutes, or until the onions are deep brown. Add salt and pepper. Completely cool. Spoon into an airtight container.

For more recipe ideas, go to [Costco.com](https://www.costco.com) and search: **Quick & Easy**



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THE COSTCO WAY

Spicy Walla Walla Sweet Onion Rings

Makes 8 to 10 servings

Ingredients:

2 Walla Walla River™ Sweet Onions, peeled and sliced into ¼-inch-thick rings
2½ cups buttermilk
2 eggs
3 Tbsp water
1¾ cups flour
2 tsp kosher salt
3 tsp chili powder
2 tsp cayenne pepper
2 tsp garlic powder
1 tsp cumin
2 to 3 cups vegetable oil

Instructions:

Soak onion rings in buttermilk for 30 minutes. In a shallow bowl, beat eggs and water. In a large bowl, combine flour, salt, chili powder, cayenne pepper, garlic powder and cumin. Line a baking sheet with paper towels. In a large skillet, add oil to about 1-inch deep. Heat oil to 375 F. Dip onion rings in egg mixture. Dip in flour mixture. Shake off excess flour. Place in oil. Fry until golden brown. Place cooked onion rings on the baking sheet. Serve hot.

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