

Fresh Green Onions/Scallions

Take one cup chopped or sliced green onions and scallions and saute-braise them in one tablespoon each of butter and olive oil. Cook slowly until softened and slightly golden. As the onions cook the flavor mellows, yet it intensifies.

Grilled green onions -- Wash and trim 6 to 8 green onions. Place on a sheet of aluminum foil. Squeeze the juice of half a lime over onions. Sprinkle with 1/2 teaspoon of dried thyme, salt and pepper to taste. Seal foil around onions. Place on the grill, on the side away from direct heat or over low coals. Grill for 30 minutes. Serve with other grilled foods. Delicious.

Chop fresh scallions and use to top beans, fresh lettuce salads, or use to perk up and add crunch to any cooked vegetable.