

Quick Tip - Green Onions by Lynn's Recipes



Don't throw your green onions away. When you get down to the white part or the green parts are getting a little past their prime, cut the old part off and put the white ends in a jar, glass or vase with water. Put them somewhere in your kitchen, such as the window and they will start to grow. This way you will always have green onion or scallions on hand for your cooking.

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