



- With their mild and aromatic flavor, red shallots go well in nearly every recipe and can be used either cooked or raw
- Have a pleasant flavor that lies somewhere between that of garlic and onion

Planting Guide

Choosing a site:

- Avoid sites recently planted with other members of the onion family
- Amend the soil with compost before planting and plant in area with good drainage and full sun
- Full sun but will tolerate partial shade

Planting/Care:

- Plant 4-6 weeks before the last frost (mid October to early November)
- Plant the bulbs 6" apart in rows with the thick end down at a depth where just the top part of the bulb is sticking out of the surface, space rows about 12' apart
- After planting, mulch the bed with 2-4 inches of straw or shredded leaves to suppress weed growth and conserve moisture. Be sure to make sure bed is properly mulched throughout the winter months
- Keep soil evenly moist during periods of growth in the spring
- In the spring, cut the flower stalk to direct vigor to the bulb

Harvesting/Storage:

- In June/July, when the bottom third of the shoot turns yellow and start bending over, the shallots are ready to be harvested
- After harvesting, store in a dark, cool, well-aerated space for one week before eating
- Can be stored for 5-6 months