

Nifty Spring Onions

Fresh spring onions available all year—the nifty way!

What you will need:

- **Onion sets** Perhaps leftover from outdoor planting? Or try garden centres selling packets cheaply out of ‘season’
- **Compost** Good quality multi purpose compost
- **Small pots with drainage holes**
- **Drip tray** to place spring onion pots onto
- **Label and pen**
- **Watering bottle/can**



Step 1 All year round

Fill small plastic pots with compost almost to ‘watering line’ (the ridged marking approx. 1cm down from the pot rim).

Tap pot gently to allow compost to settle and level off inside the pot.

Give the compost a drench of water but not over soaking.



Step 2 Press onion sets into compost & label pots.

Step 2 Take 4 or 5 sets (depending on size) and gently press into the compost leaving the uppermost part of the set visible.

Check that the slightly flatter, hairier end is down into the compost with the slightly pointed end facing upwards.

Label the pots with individual’s names (if appropriate), variety and date. It’s always good to keep records so you can track rate of growth.

October to March Place pots on a bright, not overly warm, windowsill.

April to September Can be placed outdoors in a bright sheltered spot.

Step 3 Water carefully making sure that the set does not get over wet as it will start to rot. The set will swell into a very small onion which will quickly produce slender spring green shoots that can be harvested a couple of times before using the tiny onion to add to your soup.

Step 4 Enjoy! Use nifty spring onion green shoots to flavour egg, cheese and tuna sandwiches or dishes. Or finely chop green shoots, sprinkle shoots and pinmeal (very fine oatmeal) over boiled fresh new potatoes, dripping in butter....delicious!