



Round the World in 14 Tasty Onion Recipes

Save this recipe list to your e-reader to access the live links or print it out for a handy summary of culinary sites to see. Either way, you'll find recipes from several cultures that give a starring role to the world's most humble vegetable.

Australia: Roast Balsamic Apples & Red Onions. From the Sydney Produce Market, the largest in Australia, comes this traditional savory onion recipe updated with sweet and sour elements.

[Click here](#), or explore SydneyMarkets.com/au for more recipes.

China: Nine-Layer Green Scallion Pancakes. This recipe gives you a layered aromatic pancake that goes great with a nice hot soup.

[Click here](#), or explore TheWoksofLife.com for more recipes.

Cuba: Sofrito. "It's that flavor you can't put your finger on in Cuban food culture," writes Vanessa Bell at De Su Mama, a Legacy Blog for Multiracial Moms, "Cuban sofrito sauce is the beginning of your love affair with Cuban food."

[Click here](#), or explore DeSuMama.com for more recipes.

France: Les Halles Onion Soup. Versions of onion soup appeared in French cookbooks as early as the 14th century. Then the restaurants of Paris' "Les Halles" market turned it into a classic when they added gratinée, a bubbling, brown crust of bread and Gruyere cheese.

[Click here](#), or explore TheTakeOut.com for more recipes.

Germany: Zwiebelkuchen. The name means "onion cake," but this is actually a savory pie. Traditionally, it was served at harvest time and made with mature yellow onions.

[Click here](#), or explore DaringGourmet.com for more recipes.

Italy: Italian Onions Roasted in Salt. This two-ingredient dish is designed to showcase the sweet, rich flavor of the squat red onion variety known as cipolle or cipollini.

[Click here](#), or explore CookingWithRosetta.com for more recipes.

Ireland: Caramelized Onion and Gubbeen Cheese Tart. "Traditionally known as the poor man's meat, onions . . . are an undervalued item . . . but indispensable in the kitchen and very nutritious," writes Irish author Georgina Campbell. If you can't find County Cork's famed Gubbeen cheese, substitute another semi-soft cow's milk cheese.

[Click here](#), or explore Ireland-Guide.com for more recipes.



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India: Ulli Theeyal. Home chef Neha Mathur presents the “quintessential Kerala style [Southern Indian] gravy” made with brown pearl onions and served with rice.

[Click here](#), or explore WhiskAffair.com for more recipes.

Kenya: Kachumbari Salad. Popular throughout Eastern Africa, this refreshing salad dish uses onions as a tasty counterpoint to luscious avocados and sweet tomatoes.

[Click here](#), or explore Moyo.co.za for more recipes.

Senegal: Chicken Yassa. There’s a reason that West African yassa is sometimes called “onions with onions.” Mounds of caramelized onions are key to achieving succulent, “fall-off-the-bone” roast chicken.

[Click here](#), or explore PanningTheGlobe.com for more recipes.

Spain: Catalan Sauce for Grilled Green Onions. In Catalonia, a festival for the sweet char-grilled spring onions known as *calçots* draws fans from around the world. Read all about it at Food52.com. Then grill up the best onions you can find, drag them through this traditional sauce, and daydream about a springtime visit to Barcelona.

[Click here](#), or explore TheSpruceEats.com for more recipes.

Turkey: Kiyimli Ispanak. This popular comfort food from Turkey builds its flavors from a generous combination of onions and spinach. It can be paired with rice for a hearty gluten-free supper.

[Click here](#), or explore OzlemsTurkishTable.com for more recipes.

United States: Onion Dip. Turning the ordinary extraordinary, this recipe for onion dip is a symphony of alliums. It comes from the best-selling author of *Onions Etcetera: The Essential Allium Cookbook*.

[Click here](#), or read *Onions Etcetera* (Burgess Lea Press) for more recipes.

Vietnam: Hanh Dam. If the taste of raw onions seems to bite you back, try this mellow alternative. The pickling process is easy and creates a versatile garnish.

[Click here](#), or explore WanderingChopsticks.blogspot.com for more recipes.