

## Shallots

Shallots, like onions, are a member of the allium family, but their flavor is richer, sweeter, yet more potent. They grow in clusters. You'll recognize them by their coppery skins and their off-white flesh, which is usually tinged with magenta. Shallots add a great depth of flavor to pan sautés, soups, sauces, and stews.

Provide, loose, well drained soil amended with organic matter like compost and add an inch of water a week, either by rain or by sprinkling. Keep them weed-free and well fertilized. Shallots have shallow root systems and need consistent moisture and good weed control. Mulch to retain moisture and suppress weeds.

Plant shallots 3 to 4 weeks before the average frost-free date (May 10) in full sun. Start by separating the bulb into its parts (usually 2). Plant the separated sets root end down, 1" deep with the tops covered, 6" apart with rows 12" apart.

The plants are ready to harvest when the leaves turn brown. Dig them up, leaves and all using a pitchfork if necessary. Let them cure to dry for about a month, keeping them in a well ventilated area out of the sun. The curing will mellow the flavor of the shallots and increase their storage life.

Store shallots in mesh bags in a cool space where there is good air circulation and temperatures around 50 degrees.



218 St. Andrews Drive, Mankato (507) 388-4877

[www.drummersgardencenter.com](http://www.drummersgardencenter.com)



**Shallot sets can be slightly larger than onion sets and usually have a double set.**