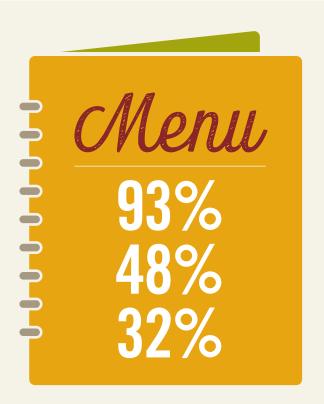
## ONIONS ON THE MENU

Onions are ubiquitous on menus across the country, adding flavor, texture and color to a wide variety of dishes. Here are layers of info on how onions are being menued based on data from 4,800 restaurants including national chains, regional chains and independent restaurants in a quantitative research study by Datassential Menu Trends™.





Percentage of menus calling for **red onions**. Red is the most commonly mentioned color of onions on menus.

Percentage of increase in white onions called out on menus in last four years.



## TOP THREE COOKING TECHNIQUES FOR ONIONS MENTIONED ON MENUS.

19.8% CARAMELIZED

19.8% GARAMELIZED
19.2% GRILLED
15.4% SAUTÉED

ONION COOKING TECHNIQUES SHOWING MOST MENU MENTION GROWTH IN LAST FOUR YEARS:

+168% PICKLED

+24% CARAMELIZED

+10% BATTERED



## Keeping 'em Sweet

SWEET ONIONS HAVE BEEN SHOWING GROWTH ON MENUS WITH MENTIONS UP 33% IN THE LAST ELEVEN YEARS. CUSTOMERS ON AVERAGE ARE PAYING +\$.74 FOR MENU ITEMS WHICH CALL OUT SWEET ONIONS VERSUS DISHES WITHOUT A TYPE OF ONION NOTED.



For more information, visit onions-usa.org



## **VALUE ADDED**

INCREASED AMOUNTS PAID FOR MENU ITEMS CALLING OUT SPECIFIC PREPARATIONS VERSUS ONIONS ON MENU WITHOUT PREPARATION NOTED.

- +\$2.74 PICKLED ONIONS
- - +1.74 CARAMELIZED ONIONS

APPETIZER MENUS ARE EXPANDING; ONIONS MOST COMMONLY APPEAR IN THESE APPETIZER DISHES:









8 OUT OF 10 PIZZA MENUS FEATURE ONIONS AS A TOPPING.

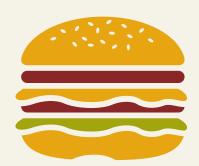


**GRILLED CHICKEN SANDWICHES** 

ARE THE MOST COMMON SANDWICH FEATURING ONIONS. VEGETARIAN SAMDWICHES WITH ONIONS HAVE GROWN NEARLY 30 PERCENT ON MENUS FROM 2012 TO 2016.



**67 PERCENT OF BURGERS** CALL OUT ONIONS AS A TOPPING



REMAINING AMOUNT.

PERCENT OF A MIREPOIX ARE ONIONS (a flavor base for a wide variety of dishes). CARROTS AND CELERY MAKE UP THE







**ASSOCIATION** 

For more information, visit onions-usa.org