



CERTIFIED
Delicious
Finding the nation's best onion dishes



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Savannah restaurant's French onion soup is "Certified Delicious"

The National Onion Association (NOA) has awarded its "Certified Delicious" award to Vic's on the River in Savannah for its French Onion Soup.

With this designation, NOA has sent the restaurant's owners a framed copy of their award, and it has designated the restaurant's French Onion Soup as "Certified Delicious" on the National Onion Association website, onions-usa.org/news/certified-delicious.

"Today's restaurants have many choices when it comes to their menu items and how they prepare those menu items. They can buy frozen, canned or freeze-dried. But when they choose to use fresh ingredients and take the time to make a delicious dish such as French Onion Soup, they have made the conscious decision to value and serve quality," said Greg Yielding, executive vice president and chief executive of the NOA. "This is an effort that not every restaurant commits to, and the NOA wants to recognize that commitment with its 'Certified Delicious' award."

The NOA's culinary team spans the country with members who look for onion dishes in which chefs take the time and care to prepare them in not only the traditional ways but with some unique creativity. Originally considered a peasant's meal, French Onion Soup was introduced in the 18th Century to the royal court at Versailles at the insistence of the nobility. The soup was introduced in the United States 1861.

The National Onion Association was established in 1913. We represent onion growers throughout the country who take great pride in delivering safe, fresh, and delicious onions to restaurants and supermarkets. We know onions, and we applaud the chefs who go the extra mile to make the most out of their onion dishes.

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