



SHALLOTS

Characteristics:

- Cross between an onion and garlic.
- Use in similar fashion as green onions.
- Use the leafy tops as an alternative to green onions or chives.
- They have a mild garlic flavor.
- Plant as you would a cooking onion.
- Each bulb yields about 10 or more bulbs.

How to Plant and Grow Shallots:

- Growing shallots is similar to growing garlic.
- Shallots should be planted in nutrient-rich soil that drains well. It is recommended to plant shallots in a raised bed. Shallots grow best in soil that has a pH of 5-7.
- Shallots should be planted in full sun, but they can also be grown in partial shade.
- Shallots have shallow root systems and grow near the surface.
- Plant individual bulbs (heads) of shallots 4-6 inches apart in rows that are 12 inches apart. If bulbs are together, separate them before you plant.
- Plant bulbs root-end down, pointed-end up, and just deep enough so that the tops are still visible, about one-inch deep.
- Shallots need to stay moist, so water the shallots just after you have planted them; however, be careful that you do not overwater them.
- Ensure there are no weeds in your garden, as they can take the necessary nutrients away from the shallots. Be careful when weeding because shallots have shallow root systems.
- Use 1 pound of 5-5-5 fertilizer per 10-foot row.
- **Planting in the Spring:** Plant shallots about 2 weeks before the last frost. Cover the shallots with 1-2 inches of mulch to protect the shallots from cold snaps and to keep the bulbs moist.

- **Planting in the Fall:** Plant the shallots about 4-6 weeks before the first freeze. Once you have planted the shallots, cover them with a layer of mulch, hay, or straw that is about 4 to 6 inches thick to provide protection. When the soil begins to warm in the spring, gradually remove the mulch. Be careful to not disturb the root system. It is recommended to plant shallots in the fall because the shallots will, in general, be larger and be ready 2-4 weeks earlier than shallots planted in the spring.

Harvesting:

- Shallots are ready to be harvested in summer about 90 days from when they were planted.
- You can tell they are ready to be harvested when their leafy tops begin to wither and turn brown and a papery skin begins to form on the bulbs.
- To harvest, gently pull the shallots up, including their leaves. Or, you can gently dig up the shallots. Remove as much soil as possible.
- If you prefer to use the shallots as green onions, then harvest them when the tops are about 1/4 inch in diameter.

Storing:

- Store shallots in a cool, dry place for one-four weeks. The longer that you store the shallots, the more mellow their flavors will become. Afterwards, remove root ends and leafy tops in preparation for culinary use.



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