

## Red Onion vs Yellow Onion (vsdiff.com)

Attribute	Red onion	Yellow onion
Typical color	<b>Deep purple-red</b>	<b>Pale gold to brown</b>
Raw flavor	<i>Sharp, crisp, mildly sweet</i>	<b><i>Pungent, savory</i></b>
Cooked flavor	Sweetens; color fades	Develops <b>caramelized sweetness</b>
Best uses	Salads, pickles, raw toppings	Sautéing, roasting, French onion-style
Storage	Approximately <b>1-2 months</b> in cool, dry place	Approximately <b>2-6 months</b> in cool, dry place
Typical chemical notes	<b>Anthocyanins (pigments)</b> , lower sulfur	<b>Higher sulfur compounds</b> , more pungent

Source: <https://vsdiff.com/red-onion-vs-yellow-onion/>