

Crispy Onion Straws

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Ingredients:

2 large onions, sliced 3/16" thick
1/3 cup flour
Vegetable oil

Instructions:

Slice onions into narrow rings. Separate onion rings, place separated slices in large bowl and toss with flour. In a 3-quart saucepan over medium heat, heat oil to 300 degrees. Shake excess flour from onion rings, fry a sixth at a time for 5-7 minutes or until golden brown. Frying time will depend upon the thickness of the rings. Remove and drain on paper towel. Season with your choice of seasonings.

Note: When I make this recipe I slice the onions as thin as I can. They fry much faster, so you need to watch them carefully. I also add different seasonings to the flour (chili powder, hot seasoned salt, etc.) These onion straws are better than onion rings since there is not a heavy batter covering the onions.