Tobacco Onion Rings

Description:

Serving Size: 5 KG

Categories: Vegetable Sides

Action Date Initials
Created: 8/2/2012 CR

Revised:

Cost	Per Kilo
\$	1.80

Amount	Measure	Ingredient	Preparation Method	Product No.
5.000	kg	Onions	cut into 1/16-inch rings	20-100000835
1.700	kg	All purpose flour	sifted	20-100000470
0.300	kg	Chili powder		20-100001276
0.200	kg	Cornstarch		20-100001033
0.090	kg	Salt		20-100001323
0.090	kg	Cumin, ground		20-100001282
0.070	kg	Sugar		20-100001065
0.070	kg	Baking powder		20-100001016
0.350	kg	Vegetable oil for frying		20-100001609

Method of Preparation:

- Mix the flour, chili powder, corn starch, salt, cumin, sugar and baking powder together.
- Dredge onions in flour mixture and shake off excess.
- Heat oil to 375F (190C).
- Put onions in batches and cook until golden brown, about 45 seconds.
- Transfer to paper towels using slotted spoon, drain well.
- Serve immediately.

Tobacco Onion Rings Dated Edited: 6/13/2012