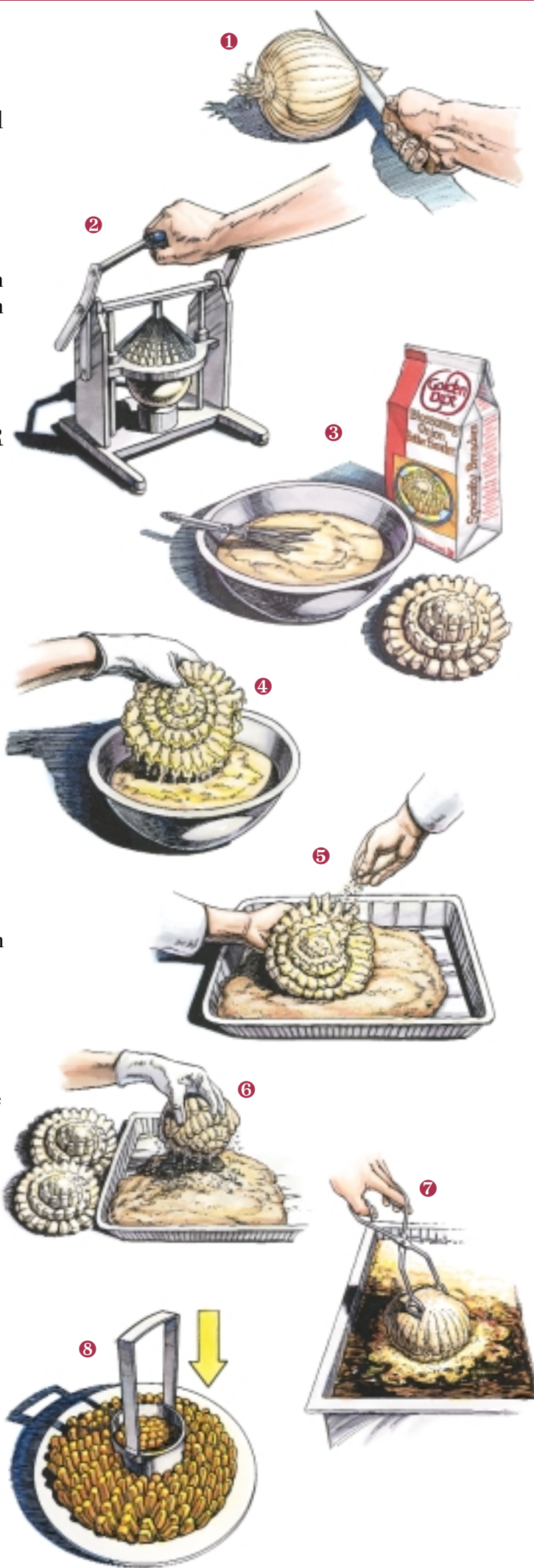


STEP-BY-STEP WITH GOLDEN DIPT® BLOSSOMING ONION

BATTER/BREADER

Preparation

- 1 Select a large 16-20+ oz onion. Cut 1/2 to 3/4 inch off opposite side of root end. Peel off outside paper skin.
- 2 Place in onion cutter with root side down. Using a fast, downward action, cut onion. Place cut onions in ice water, making sure onion is completely covered, for a minimum of 30 minutes. This will allow the cut onion petals to open up more during frying.
- 3 Prepare a batter by first placing measured water into a mixing bowl. Add dry BLOSSOMING ONION BATTER/BREADER (G0079) using a wire whip until free of lumps. Batter should have the consistency of milk or light cream.
- 4 Dip cut onion into liquid batter mix prepared in Step #3, making sure onion is completely submerged and batter is on the inside of the petals. Remove from batter and invert for 2-3 seconds to allow excess batter to drain.
- 5 In a large container of dry BLOSSOMING ONION BATTER/BREADER (G0079), place the battered onion petal side up. Cover with dry BLOSSOMING ONION BATTER/BREADER (G0079), making sure all surfaces are coated. Using a brushing (fanning) action across the top of the onion, continue to force dry batter in between each petal until all petals are covered with dry batter.
- 6 Remove the coated onion from the container, invert and gently shake to remove all excess coating. Place petal side up on tray and allow to set for 5 minutes before frying. This will result in better adherence of the dry coating.
- 7 Using tongs, gently and slowly place the coated onion, petal side down, into preheated 350-360° F shortening. The onion will want to turn over for the first 5-10 seconds, or until the onion petals have opened. Fry for 2 minutes upside down, flip over in the fryer, with petal side up, and fry for an additional 2 minutes. Remove from fryer using tongs and drain upside down for 2-5 seconds to allow all shortening to drain from inside the Blossoming Onion.
- 8 Use a core cutter to remove center of the fried onion. Place a cup (ramekin) of your favorite dipping sauce in the center of the fried Blossoming Onion. Serve.



Preparación

- 1 Elige una cebolla grande (16-20+ oz). Remueve la piel externa. Corta un pedazon de 1 1/2 pulgadas de la cebolla en la parte arriba opuesta a la parte de la raíz.
- 2 Pongala en el cortador con la parte de la raíz al fondo. Corta la cebolla. Ponga la cebolla cortada en un envase de agua fría por un minimo do 30 minutos para que se abran los petalos.
- 3 Preparación del capeador liquido: mezclar 1lb (3 tazas) de BLOSSOMING ONION BATTER/BREADER (G0079) con 4 tazas de agua fría. Agitar la mezcla usando un batidor de alambre hasta que este completamente liso.
- 4 Ponga la cebolla en el capeador liquido. Asegurarse de que todo la cebolla esta cubierta con el capeador liquido.
- 5 Pon 1lb del BLOSSOMING ONION BATTER/BREADER (G0079) en un envase. Ponga la cebolla en el envase y cubra todos los petalos con la mezcla. Asegurarse de que la parte interna este tambien cubierta.
- 6 Agitarlo ligeramente para quitar el polvo exceso. Después deje-lo por 3-5 minutos para que el capeador se pegue bien.
- 7 Ponga la cebolla con los petalos hacia abajo en el aceite precalentado a 360° F. Deja freir por 2 minutos así. Después vira lo y deje lo freir por 2 minutos mas. Saque del aceite, pongala al revés y deje que el aceite se vacie.
- 8 Ponga la cebolla en un plato, quitale el corazon usando, el cortador de corazon de manzana. Sirvelo con una salsa como en la foto.

YEILDS

BLOSSOMING ONION BATTER/BREADER	Water (Cool)	Onions
5 lbs	10 lbs (1 1/4 gal)	40 to 50
1 lbs (3 cups)	2 lbs (1qt)	8 to 10

For additional recipes & menu suggestions using BLOSSOMING ONION BATTER/BREADER (G0079), please call 800-670-2666 or visit our web site at www.goldendipt.com.



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