

**SMOTHERED ONIONS (DEHYDRATED ONIONS)**

Yield 100

Portion 1/2 Cup

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
117 cal	19 g	2 g	4 g	0 mg	358 mg	61 mg

**Ingredient**

ONIONS,DEHYDRATED,CHOPPED  
 WATER,WARM  
 OIL,SALAD  
 SALT  
 PEPPER,BLACK,GROUND

**Weight**

5 lbs  
 33-1/2 lbs  
 1 lbs  
 3-1/8 oz  
 1/8 oz

**Measure**

2 gal 2 qts  
 4 gal  
 2 cup  
 1/4 cup 1-1/3 tbsp  
 1/8 tsp

**Issue**

**Method**

- 1 Rehydrate onions in water 1 hour; drain well.
- 2 Blend salad oil, salt and pepper with onions in steam-jacketed kettle or stock pot.
- 3 Cover; bring to a boil. Reduce heat; simmer 20 minutes or until tender and slightly browned, stirring occasionally.
- 4 Drain well. CCP: Heat to 145 F. or higher for 15 seconds. Hold at 140 F. or higher for service.