

TEMPURA FRIED ONION RINGS

Yield 100

Portion 2-1/2 Ounces

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
190 cal	29 g	5 g	6 g	45 mg	547 mg	91 mg

Ingredient

ONIONS,FRESH,SLICED
 WATER,COLD
 TEMPURA BATTER

Weight

20 lbs
 16-3/4 lbs

Measure

4 gal 3-3/4 qts
 2 gal
 2 gal

Issue

22-1/4 lbs

Method

- 1 Separate onions slices into rings. Cover with cold water. Let stand 10 to 15 minutes. Drain.
- 2 Prepare Tempura Batter, Recipe No. D 038 00. Dip individual onion rings into batter.
- 3 Drop onion rings gently into 350 F. deep fat; fry about 1-1/2 minutes or until golden brown.
- 4 Drain well in basket or on absorbent paper. CCP: Hold at 140 F. or higher for service.