



Recipes

MISSIONFOODSERVICE.COM

Crispy Fried Shallots

Prep Time: 5 Minutes

Cooking Time: 1 Minutes

Serves 12

Ingredients:

12 oz. All-Purpose Flour

1/2 tsp. Kosher Salt

1/2 tsp. Black Pepper , finely ground

3 each Whole Shallots , peeled and thinly sliced

Directions:

1. Pre-heat deep fryer to 350°F.

2. Combine flour, salt and pepper in mixing bowl. Gently toss sliced shallots in seasoned flour, shake off any excess flour and fry in a deep-fryer for 30-45 seconds or until crisp and golden brown. Drain on paper towels and reserve for assembly.