

# Blossoming Onion Batter



## PRODUCT DESCRIPTION

A zesty seasoned flour perfect for use as a batter and breader on blossoming onions and onion petals. Great with vegetables, fish, seafood, and chicken tenders for a flavorful entre or appetizer.

**Dilgard Item #**  
30179

**Vendor Item #**  
G0079.21

## INGREDIENTS

Yellow Corn Flour, Wheat Flour, Salt, Spices, Dried Garlic, Leavening (Sodium Acid Pyrophosphate Sodium Bicarbonate), and Dried Onion

## Storage/Shelf Life

6 MONTHS AT 78 F

## Packaging Qty

6, 5 LB

## Piece Count

Approximately 439 servings per container

## Product Benefits

- Fresh, made from scratch taste and appearance.
- Flexible use as liquid batter or dry breader.
- Unique, zesty flavor provides happier customers
- Easy to prepare (just add water)

## Preparation

Select med-large size onion.  
Cut 1/2 to 3/4 inch off opposite side of root end.  
Peel off outside skin.  
Place onion in cutter root side down.  
Put onions in ice water for 30 minutes minimum.  
Prepare batter, dip cut onion into liquid batter mix, drain excess.  
Place into dry breader with battered onion petal side up.  
Make sure all surfaces are coated, let dry for 5 min.  
Place inverted mum directly into 360 degree oil.  
Fry for 2 minutes upside down, 2 min. up.

*Serving  
Suggestions:*

Use on blossoming onion, onion petals or strings, other vegetables, seafood and chicken tenders and drummies

