

Oso Sweet Onion Recipe Cards

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Oso Sweet-Thyme Rings

PREP TIME 5 MIN. | SERVES 4

Herbs bring out the best in foods, but most people don't use enough, so go crazy. Hint: Rub dry herbs in your hands to release their flavors. Crunchy and juicy, these onion rings are oh so sweet!

Ingredients

- 2 Oso Sweet Onion (thinly sliced)
- 1 cup All Purpose Flour
- 1 cup Milk
- 2 tblspn Seasoned Salt
- 3 tblspn Dried Thyme
- Vegetable Oil for Frying

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Oso Sweet-Thyme Rings

Preparation

Place thin sliced onions in milk (up to one hour) and drain well. Mix seasonings together with flour in a zip lock bag. Shake onions in bag until well coated and shake off excess flour.

Fry on medium high heat, turning over after one minute and cook until lightly golden brown.

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