



Eat and drink, but waste not by excess (Al-A'raf 31)
Banu Atabay's Mütevazı Lezzetler® Turkish cooking recipes

Fried Onions

Soğan Kızartması



3 big onions
1 egg
1/3 cup milk
1/3 cup flour
1/2 tsp salt
1/4 tsp sodium bicarbonate

For Frying;
Vegetable oil

#Slice the onions into circles which have 1/2 inch thickness. Remove the smaller circles to use for another meal.
Boil the water with some salt in a pot. Add the bigger onion slice in it, when the slices turns to transparent a little and get par-cooked remove them from the boiling water, pour cold water all over the slices.
#While draining the extra water of the cooked onion circles prepare the dough of them. Whisk the mixture of the egg, milk, flour, salt and sodium bicarbonate.
#Dip the onion circles into the mixture, and then place them into the hot oil, when their both sides turns to golden colour, place them over a paper towel.
After removing their extra oil, place them onto a flat service plate and serve.

Note: Marseille style onion is the best for cooking the fried onions.