



Resources (continued) WHAT'S COOKING? - Send your everyday burger into the ionosphere with the onion straw recipe used at the All American Restaurant on NBK-Bremerton and NS Everett. **Ingredients:** 1. Separate onion slices. Pour milk over onions and allow to soak, about one hour. 1 Large Yellow Onion, peeled 2. In a separate bowl, mix together flour, paprika, onion and thinly sliced powder, salt and pepper. 2 cups Whole Milk 3. Heat oil in a deep pot to 375 degrees (If you don't have a 1-1/2 cups All Purpose Flour thermometer-allow temp to rise and gently place test onion 1 tsp of Paprika Pepper strip into the oil. It should sizzle if hot enough.) 2 tsp of Onion Powder 4. Take a handful of the onions at a time, shake off the excess Salt and Pepper, to taste milk and dredge in the flour. Vegetable Oil for frying 5. Shake off excess flour and add to oil, frying them for a couple minutes. Stir to ensure even doneness. 6. Remove fried onion straws from the oil and place them on a plate lined with paper towel. 7. Repeat with the rest of the onions and enjoy as a snack or on your favorite main dish.

