

Crispy Fried Onion Strings

Amount	Measure	Ingredient - Preparation Method
		canola oil
4	cups	rice flour
		fine salt
		freshly cracked black pepper
1	bunch	chives - minced
4	large	red onion - sliced paper-thin

Fill a large pot 1/3 full with oil and heat to 350. Line a plate with paper towels. Place the flour in a large bag or bowl. Add the onions, toss well to coat and shake off excess flour. Fry the onions until golden brown, about 4 minutes. Remove to the plate and immediately sprinkle generously with salt and a touch of pepper. Top with chives.