



FR13 Onions/Jalapenos/Quickles

Onions (Tobacco Onions):

1. Thinly slice white onions keeping rings* intact.
2. Store in refrigerator overnight.
3. Dredge onions in Voodoo Chef FR13D** until fully coated.
4. Shake of excess coating and drop in 350°F Fryer. Cook until golden brown.
5. Remove to a paper towel lined plate.
6. Serve.

*Onions may be cut into a thin julienne depending upon application.

Quickles:

Recipe Title: Fatboy Quickles

Recipe Category - Condiments

Yield: 70 – 90 Pickles

Count	Weight	Volume	Ingredient
	1 Pound		Cucumbers, Thinly Sliced
		1 Cup	VDC Fatboy

How to:

1. Cover the thinly sliced cucumbers with the Voodoo Chef Fatboy.
2. Let marinade for a minimum on 1 hour.
3. Strain the Quickles (do not rinse off)
4. Dredge onions in Voodoo Chef FR13D** until fully coated.
5. Shake of excess coating and drop in 350°F Fryer. Cook until golden brown.
6. Remove to a paper towel lined plate.
7. Serve.

Jalapenos:

- 1 Cut the jalapeno in half lengthwise. Remove the seeds and veins.
- 2 Cut into thin strips lengthwise (julienne).
- 3 In a bowl, cover with Voodoo Chef Fatboy.
- 4 Let marinade for a minimum of 1 hour.
- 5 Strain the peppers (do not rinse off).
- 6 Dredge onions in Voodoo Chef FR13D** until fully coated.
- 7 Shake of excess coating and drop in 350°F Fryer. Cook until golden brown.
- 8 Remove to a paper towel lined plate.
- 9 Serve.

**You may substitute Voodoo Chef Seasoned Flour in lieu of Voodoo FR13D!

Seasoned Flour
Misc - 1250
Yield: 2.5 Cups



Count	Weight	Volume	Ingredient
		2 Cups	All Purpose Flour
		1/2 Cup	VooDoo Chef Dust

How to:

7. Add the Flour and VDC Dust into mixing bowl.
8. Whisk until fully incorporated.
9. Store in 1 Quart Containers for use.
10. Label, Date, Rotate.