## 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 coasted.
- 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.

#### **Ouickles:**

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 coasted.
- 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 coasted.
- 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.



<sup>\*</sup>Onions may be cut into a thin julienne depending upon application.

<sup>\*\*</sup>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.