



Pasco Onions Limited

RECIPES WHERE CRISPY FRIED ONIONS IS USED!

MOM'S MEAT LOAF:

2 Pounds round of beef put through food chopper
1/3 cup soft bread crumbs
1 cup of milk
2 beaten eggs
1 teaspoon Salt
¼ teaspoon pepper
½ teaspoon sage
½ teaspoon savory
1 cup of Crispy Fried Onions

1. Soak bread crumbs in milk; add meat, eggs, onions and seasonings; mix well
2. Form in single loaf in 4 ¾" X 4 ¾" pan
3. Bake 1 hour in oven at 375 degrees F.
4. After ½ hour spread * piquant sauce over loaf. Continue baking.
5. Sprinkle more Crispy Fried Onions over Meat Loaf as desired or during the meal.

*Piquant Sauce:

Combine 3 tablespoons brown sugar, ¼ cup catsup, ¼ teaspoon nutmeg & 1 teaspoon dry mustard.

CHEDDARY GARLIC MASHED POTATOES:

Prep Time: 5 minutes
Cook Time: 10 minutes

3 cups hot mashed potatoes
1 cup sour cream
1 ½ cups shredded Cheddar Cheese
1/8 teaspoon garlic powder
1 ½ cups Crispy Fried Onions

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1. Heat mashed potatoes, sour cream, 1 cup cheese and garlic in saucepan. Stir until cheese melts.
2. Spoon into a 2-quart baking dish. Sprinkle with ½ cup cheese and Crispy Fried Onions.
3. Bake 10 minutes at 375 degrees F or until hot and golden.

Makes 6 servings.

Tip: Prepare instant mashed potatoes for 6 servings.

SIZZLE BURGERS:

1. Combine beef, Worcestershire, 1 cup Crispy Fried Onions, garlic salt and pepper in large bowl. Shape into 4 patties.
2. Place patties on oiled rack. Grill over medium heat 10 minutes or until no longer pink in center, turning once. Serve on rolls. Top with remaining Crispy Fried Onions.

- or broil 6 inches from heat.

Luscious Onion Cheeseburger: Place 1 slice cheese on each burger before topping with Crispy Fried Onions.

Tangy Western Burger: Top each burger with 1 tablespoon barbecue sauce and 1 strip crisp bacon before topping with Crispy Fried Onions.

California Burger: Combine 2 tablespoons each mayonnaise, sour cream and Deli Mustard in small bowl; spoon onto burgers. Top each burger with sprouts, avocado slices and Crispy Fried Onions.

Salisbury Steak Burger: Prepare 1 package brown gravy mix according to directions. Stir in 1 can (4 ounces) drained sliced mushrooms. Spoon over burgers and top with Crispy Fried Onions.

Pizza Burger: Top each burger with pizza sauce, mozzarella cheese and Crispy Fried Onions.

Chili Burger: Combine 1 cans (15 ounces) chili without beans, 2 tablespoons RedHot Cayenne Pepper Sauce and 2 teaspoons each chili powder and ground cumin. Cook until heated through. Spoon over burgers and top with Crispy Fried Onions.

Makes 4 servings.

TUSCAN TUNA STUFFED PASTA SALAD:

Prep Time: 20 minutes

Cook Time: 10 minutes

16 jumbo pasta shells
½ cup balsamic vinaigrette salad dressing
¼ cup fresh basil or parsley chopped
½ teaspoon salt

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1/8 teaspoon ground black pepper
1 can (15oz.) white kidney beans, rinsed and drained
1 can (6oz.) white tuna packed in water, drained and flaked
1 jar (4oz.) chopped pimiento, rinsed and drained
1 1/3 cup (3oz.) Crispy Fried Onions

1. Cook pasta shells according to package directions using shortest cooking time. Drain; rinse under cold running water. Set aside.
2. Combine salad dressing, basil, salt and pepper in medium bowl; whisk until well blended. Stir in beans, tuna, pimiento and 2/3 cup Crispy Fried Onions.
3. Spoon 3 tablespoons bean mixture into each pasta shell. Sprinkle with remaining Crispy Fried Onions.

Makes 4 servings.

SPANISH OMELET:

Prep Time: 5 minutes
Cook Time: 30 minutes

8 large eggs, beaten
3 cups frozen cubed or shredded hash brown potatoes
1 1/2 cups Crispy Fried Onions
2 teaspoon oil
Salsa
Tabasco Pepper Sauce

1. Beat eggs with 1/2 teaspoon salt and 1/4 teaspoon pepper in large bowl; set aside
2. Heat oil until very hot in 10 – inch nonstick skillet over medium high heat. Saute' potatoes about 7 minutes or until browned, stirring often.
3. Stir 1/2 cup Crispy Fried Onions and beaten eggs into potato mixture. Cook, uncovered, over low heat 15 minutes or until eggs are almost set. Do not stir. Sprinkle eggs with remaining 1 cup Crispy Fried Onions. Cover and cook 8 minutes or until eggs are fully set. Cut into wedges and serve with salsa. Splash on Tabasco sauce to taste.

Makes 6 servings.

ZESTY POTATO SALAD:

Prep Time: 15 minutes
Cook time: 10 minutes

2 pounds red potatoes, cut into small cubes
1 cup Horseradish Mayonnaise
2 tablespoons vinegar
1 cup sliced celery
1 cup halved green beans
1/2 cup thinly sliced yellow or red bell pepper
1/2 cup Crispy Fried Onions
Salt and Pepper to taste

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1. Place Potatoes in a large saucepan. Cover with water. Boil for 10 to 12 minutes until tender; drain well. Transfer to bowl; cool.
2. Add remaining ingredients to large bowl. Toss until potatoes are well coated. Cover and chill to blend flavors.

Makes 6 servings.

Makes about 6 cups.

MANDARIN ORANGE CHICKEN SALAD:

Prep Time: 20 minutes

Makes: 4 Servings

1 package (12 oz.) Bagged Veggie Salad
3 (9oz.) boneless skinless Chicken Breasts, cooked, shredded or chopped
1 can (11oz.) Mandarin Oranges drained
½ cup pea pods or bean sprouts (optional)
¼ cup chopped Green Onions
¼ cup slivered almonds, toasted
½ cup oriental or oriental chicken salad dressing
½ cup chow mein noodles or fried wonton strips
1 cup Crispy Fried Onions

Combine salad blend, chicken, mandarin oranges, pea pods, green onions, almonds in large bowl. Pour dressing over salad; toss evenly to coat. Sprinkle noodles and Crispy Fried Onions over salad and serve.

FIESTA SPINACH SALAD:

1 can (8oz.) each Orange & Grapefruit Sections
1 avocado, seeded, peeled and sliced
1 cup of grapes, strawberries or berries, sliced
6-8 cups fresh spinach, washed with stems removed
1 cup Crispy Fried Onions
4 slices of bacon, cooked and chopped

In a large salad bowl, combine orange and grapefruit sections with juice, avocado slices, grapes or berries. Gently toss to coat; drain well. Cut Spinach into bite-size pieces and layer over fruit mixture. Cover with plastic wrap and chill until ready to serve. Before serving sprinkle with Crispy Fried Onions and bacon; toss to combine. Serve with your favorite blush vinaigrette salad dressing.

Serves 6.

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GREEN BEAN CASSEROLE:

Prep Time: 40 minutes
Serves: 6

3 cans (14 ½ oz. each) cut green beans, drained
1 can (10 ½ oz.) cream of mushroom soup
¾ cup milk
dash pepper
1 ½ cup Crispy Fried Onions

Preheat oven to 350 degrees F

- 1. Combine all ingredients except Crispy Fried Onions; place in medium casserole dish and bake for 30 minutes**
 - 2. Remove from oven carefully; stir**
 - 3. Top with Crispy Fried Onions. Bake 5 minutes more or until onions are golden brown.**
- Recipe nutrition information: Each serving (1 cup) contains 170 calories, 15 g carbohydrate (3 g fiber) 3 g protein, 10g fat (2g saturated fat), 5 mg cholesterol and 850mg sodium.**

THE CRISPY FRIED ONIONS ARE GREAT TOPPINGS ON:

HOT DOGS
BAKED POTATOES
MASHED POTATOES
SOUPS
PASTA DISHES
HAMBURGERS
STEAKS
SMOKED SAUSAGE
PORK SAUSAGE
HASH BROWN POTATOES
HAM SANDWICHES
ON TOP OF TOMATOES
OMELETS