

Onion Chip Nachos

Yield: 3 servings

Ingredients

4 C. Cornmeal

1 C. 160* water

6 eggs

1 C. flour

½ C. cornstarch

extra flour as needed

your favorite nacho toppings

Method

Whisk hot water into cornmeal. Whisk in eggs, flour and cornstarch for batter. At service cut ½ Super Colossal onion into triangles. Toss onion section in flour and coat with batter. Fry at 375* for about 3 minutes. Drain oil and transfer chips to heatproof platter. Top with cheese and various nacho toppings and bake until cheese melts.



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