

ONION RING LOAF(ALA TONY ROMA'S)

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Recipe By :
Serving Size : 4 Preparation Time :0:00
Categories : Vegetables Copycat

Amount	Measure	Ingredient -- Preparation Method
		-----larry luttropp fvkc70a-
		-----l.a. times food section
4		To 6 white onions□
1	c	Milk
3		Eggs -- beaten
		Salt
2	c	Pancake mix -- about
		Oil
		Parsley

(Note from Larry: I have 2 other .. very similar .. recipes. Both have almost identical ingredients. The difference lies in the directions and Rose's comments. I felt it was necessary to add the reference to Tony Roma's in the title for this reason. 4/14/95) Slice onions crosswise and separate into rings. Combine milk, eggs and salt to taste in mixing bowl. Soak onion rings in mixture 30 minutes. Place pancake mix in shallow bowl. Heat oil for frying in skillet to 375 degrees. Remove onion rings from milk mixture, dip in pancake mix and place in hot oil. Fry rings until golden brown. Drain fried onion rings on paper towels. Pack fried onion rings solidly, but loosely, without pressing, into 8x4-inch loaf pan. Bake at 400 degrees 10 to 15 minutes. Turn onto serving plate. Garnish with parsley. Each serving contains about: 377 calories; 1,069 mg sodium, 54 mg cholesterol; 9 grams fat; 64 grams carbohydrates; 10 grams protein; 1.11 grams fiber. Presented by: Rose Dosti, L.A. Times Culinary SOS column, 1/26/95, H27. "DEAR SOS: Would it be possible to get the recipe for the onion loaf served at Tony Roma's restaurants? It's outstanding. -Betty "DEAR BETTY: Thank you. We love the rings too. The Tony Roma restaurant chain would not share its trade secret, but a close facsimile recipe was developed by home economist, Donna Deane, director of The Times Test Kitchen. Tony Roma's staff did, however, offer a tip: Pack the onions loosely (not firmly) in the□ loaf pan so they do not become soggy."