

Crispy Fried Shallots

Category: Condiments & Sides

Servings: 2

Rating: 10

Source: Food.com recipe

Description:

Make sure that you deep fry these suckers outside. Otherwise, the house has a deep fry aroma for days.

Great condiment with Indonesian Rice Table foods.

Ingredients:

peanut oil	for deep frying
salt	as required
flour	2 tablespoons
shallot	12 medium, or so

Instructions:

Peel and thinly slice the shallots and put them in a bowl. Salt them lightly and mix them up with your hands, separating the rings as much as possible. Let them stand for about 20 minutes or so and then pat them dry on paper towels. Return them to the bowl (dried) and sprinkle them with the flour, mixing with your hands to spread the flour evenly.

Heat oil in a wok until an shallot ring added makes a big sizzle and then add a handful of shallot. Cook until light brown and remove to paper towels to drain. Don't let the shallots get too browned or they will taste burned.

While still warm, salt lightly.

Cool and serve as a condiment.