

FRIZZLED ONION

MAKES ABOUT 3 CUPS

Active time: 30 min Start to finish: 30 min

- 1 large onion ($\frac{3}{4}$ lb), halved
lengthwise**

**About 3 cups vegetable oil for
frying**

**Special equipment: a Japanese
Benriner (see Shopping List, page 238)
or other adjustable-blade slicer;
a deep-fat thermometer**

► Very thinly slice onion lengthwise with slicer.

► Heat 2 inches oil in a 2-quart heavy saucepan over moderate heat until thermometer registers 340°F, then fry onion in 6 batches, stirring occasionally, until golden brown, 1 to 1½ minutes per batch (watch closely; onion can burn easily). Quickly transfer each batch with a slotted spoon to fresh paper towels to drain, then sprinkle lightly with salt. (Onion will crisp as it cools.) Return oil to 340°F between batches.

Cooks' note:

Onions can be fried 6 hours ahead and kept, uncovered, at room temperature.