

ONIONS - GRILLED

04/04/2012

Yield: 2.25 cups

Shelf Life: 2 days

Equipment: Infrared thermometer, 375° griddle, liquid measuring cup, metal spatula, sheet tray, 1/6 pan with lid

Ingredients

5 pounds Julienned Onions

1/2 cup Vegetable Oil

****THIS IS THE MAXIMUM BATCH SIZE****

Procedure

1. Using an infrared thermometer, verify the temperature of the griddle is 375°.
2. Inspect julienned onions for correct size. Remove any core pieces. Cut any onion wafers into 1/4" strips.
3. Measure the oil onto the griddle.
4. Evenly spread onions on the griddle, and cook undisturbed until they begin to brown.
5. Using the metal spatula, toss the onions, then spread them out.
6. **Continue to cook and toss until the onions are evenly caramelized to the color of dark honey.**
7. Remove the onions from the griddle, and allow to cool on a sheet tray in the walk-in.
8. **Once the onions are completely cooled (40°), immediately transfer** to plastic 1/6 pans with lids, and store refrigerated.
9. Label, Date, and Rotate.

C: Dark, honey color; 1/8" to 1/4" width; 1/2" length

T: Moist, not slimy; Free-flowing

F/A: Sweet, onion flavor: No sourness

HR: 1/6 pan: Refrigerated

SL: 2 days