

## COMPLETING A **CLASSIC**

# Hall of Fame Shy Cellar's winning recipe resurfaces

**W**ow, do I have an incredible edible addition to last week's winning recipe. I got so hungry making it, I stopped entirely too soon.

I was so famished that I just ate it all before the final addition to Tara Schie's Hall Of Fame winning masterpiece. My lust for immediate sustenance caused me to forget the Piece de Resistance. I think that is the ultimate high praise term they use in the better restaurants in Paris. So please take a moment and add this additional treatment to last week's recipe. It may also assure you that you are going to create the true Shy Cellar's exact recipe that won the prestigious Taste Of Pro Football Hall of Fame Fundraiser this year. Here we go.

### **Crispy Onion Straws**

You will need one big yellow onion, thinly



**MARLOWE**

sliced, some cornstarch, for coating, and some Kosher salt ... to taste. Now here we go.

**Instructions:** In a large heavy bottomed pot, pour enough vegetable oil to fill the pan about a third of the way. Heat over medium heat until a deep-frying thermometer inserted in the oil reaches 365 degrees F.

Prepare a tray or cookie sheet pan lined with paper towels. Place the cornstarch in a shallow bowl.

Now dredge the onions lightly in the cornstarch, shake off the excess cornstarch, and in

batches, add them to the hot oil. Be sure to move the onions around while frying to prevent them from clumping up.

Now transfer the onions from the oil to the prepared tray when they are golden, just before they turn brown or else they will taste burned. Season with salt.

### **Plating the dish**

Place the potatoes on the plate first, then set one steak from last week's previous recipe on top of the potatoes, and then spoon the warm wine sauce over the steaks and top with the crispy onion straws in today's recipe. And enjoy.

And for Tara Schie's great award winning recipe, let's have a rousing round of applause. Please text me at jerry.marlowe@hotmail.com if you misplaced last week's recipe that ties in with this one. And a hearty congratulations to Shy Cellars for winning the Taste of Pro Football fundraiser once again. Bon appetit!