

From Our Heart to Your Table
A New Twist on American Classics



USA ONIONS FOODSERVICE RECIPES
Inspired American Comfort Food Creations
10 recipes featuring the latest foodservice trends... and USA Onions



Healthy &
Homegrown
in Idaho and Eastern Oregon

We all have them - “comfort” foods that feel like more than just food. Far beyond the random edibles of the day, these are imbued with the likes of positive memories, celebratory identities, and nurturing associations. They’re the feel-good recipes that can touch us and warm our hearts.

USA Onions has engaged top recipe development professionals to assist in bringing that warmth and comfort to your menu, highlighting premium Spanish Sweet onions from Idaho and Eastern Oregon

We hope you and your customers will enjoy these USA Onion comfort creations.

From the Heart of Onion Country, U.S.A.

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ONIONS AND BACON BISCUIT BREAKFAST SANDWICH

YIELD: 12 sandwiches

INGREDIENTS

Bacon and Onion Biscuits:

12 slices bacon, chopped (11.5 ounces)
3 yellow USA onions, finely chopped (2 lb)
3 3/4 cups all-purpose flour (1.25 lb)
5 tsp baking powder
3/4 tsp baking soda
3/4 tsp salt
3/4 cup cold unsalted butter, cut into small small cubes
(6 ounces)
1 cup buttermilk (approx.)

Sauce:

2 1/2 cups barbecue sauce
1/2 cup apple cider vinegar

Breakfast Sandwich:

12 leafy lettuce leaves
12 slices tomato
12 fried eggs
12 slices Cheddar cheese

METHOD

Biscuits: Heat skillet over medium heat. Cook bacon until lightly golden brown. Add onions. Cook, stirring, until onions are soft. Cool completely. Preheat oven to 400°F. Line a baking sheet with parchment paper. Stir flour with baking powder, baking soda and salt. Cut in butter until mixture resembles coarse crumbs. Sprinkle half of the onion-bacon mixture over top. Stir in 1 cup buttermilk, adding 1 to 2 tablespoon more if needed. Transfer mixture to lightly floured surface. Without overworking, knead gently until dough just comes together. Pat into 1-inch thick rectangle. Using a 3-inch biscuit cutter, cut into 12 rounds. Brush tops lightly with buttermilk. Bake for 15 to 20 minutes or until golden.

Sauce: Stir barbecue sauce with vinegar and cayenne until well combined.

A light and fluffy North Carolina-style buttermilk biscuit is loaded with bacon and USA Onion to make the ultimate breakfast sandwich.



One Sandwich: Sandwich a lettuce leaf, tomato slice, fried egg, cheese slice and 1 tbsp remaining onion-bacon mixture between a halved biscuit. Serve with 1/4 cup barbecue sauce on the side.

LOBSTER SALAD ROLLS WITH BUTTERY ONION CROUTONS

YIELD: 12 orders (2 salad cups per order)

INGREDIENTS

Buttery USA Onions Croutons:

- 1/4 cup olive oil
- 1 yellow USA onion, finely chopped (8 ounces)
- 1/2 cup butter, melted
- 4 cloves garlic, minced
- 1 tsp salt and pepper (each)
- 12 cups 1/2-inch cubed brioche or egg bread (12.4 ounces)

Lobster Salad Rolls:

- 1 cup mayonnaise
- 1 cup diced celery (12 ounces)
- 1/2 cup diced Spanish yellow USA Onion (2.5 ounces)
- 1/2 cup chopped fresh parsley
- 2 tbsp lemon juice
- 2 tbsp Worcestershire sauce
- 1/2 tsp hot sauce
- 1/2 tsp pepper
- 1/4 tsp salt
- 6 cups cooked and chopped lobster meat (3 1/2 lb)
- 24 large Boston lettuce leaves
- 12 Lemon wedges, for serving

METHOD

Buttery Croutons: Heat oil in a skillet set over medium heat. Sauté onions for 12 to 15 minutes in olive oil or until soft and lightly browned; remove from heat. Stir in the melted butter, garlic, salt and pepper. Toss with bread until evenly coated.

Arrange on baking sheets lined with parchment. Bake at 400°F for 15 to 20 minutes or until golden brown and crispy. Cool completely.

Lobster Salad Rolls: Combine mayonnaise, celery, onion, parsley, lemon juice, Worcestershire sauce, hot sauce, pepper and salt until well combined. Fold in lobster meat.

Providence-style lobster rolls are transformed into fresh lobster salad cups and topped with onion-brioche croutons for a satisfying crunch.



One order: Spoon 1/4 cup lobster salad into 1 lettuce leaf. Top with 1/4 cup croutons. Repeat to make 2 salad cups. Serve with lemon wedge.

This delectably rich Mac 'n' Cheese is packed with flavor-packed caramelized onions and the classic New Orleans "holy trinity": onions, celery and pepper. If you like a kick, don't forget the Louisiana-style hot sauce.



One order: Stir 1 cup Cheese Sauce with 1/2 cup (2 ounces) Cheddar cheese, 1/3 cup sour cream, 2 tbsp chopped parsley, 1 tbsp (.25 ounces) Parmesan cheese, and hot sauce together until smooth. Stir in 1 1/2 cups (6 ounces) cooked macaroni.

Layer pasta with 1/3 cup (2 ounces) caramelized onions into a greased 2 cup baking dish. Sprinkle with 1/3 cup (2 ounces) Crunchy Topping. Bake at 425°F for 18 to 20 minutes or until golden brown and bubbling.

CARAMELIZED ONION

MAC 'N' CHEESE

YIELD: 12

INGREDIENTS

Caramelized Onions:

- 8 yellow USA onions (4 lbs)
- 1/4 cup butter (2 ounces)
- 1 tsp salt and pepper (each)

Cheese Sauce:

- 2/3 cup butter (5.3 ounces)
- 6 ribs celery, finely chopped (12 ounces)
- 2 red peppers, finely chopped (18 ounces)
- 1 yellow USA onion, finely chopped (8 ounces)
- 6 cloves garlic, minced (1 ounce)
- 1 1/2 tsp salt and pepper (each)
- 2/3 cup all-purpose flour (3.3 ounces)
- 10 cups 2% milk
- 2 tbsp Dijon mustard

Crunchy Topping:

- 4 cups panko breadcrumbs (8 ounces)
- 1 cup grated Parmesan cheese (4 ounces)
- 1 cup butter, melted (8 ounces)
- 1 tsp salt and pepper (each)

Assembly:

- 6 cups shredded sharp aged Cheddar cheese (1.5 lb)
- 4 cups sour cream
- 1 1/2 cups chopped fresh parsley
- 3/4 cup grated Parmesan cheese (3 ounces)
- To taste Louisiana-style hot sauce
- 18 cups cooked elbow macaroni (4.5 lb)

METHOD

Caramelized Onions: Melt butter in a large heavy-bottomed pan set over medium low heat. Cook onions, stirring often, for 60 to 75 minutes or until golden brown. Season with salt and pepper.

Cheese Sauce: Melt butter in a large pan set over medium heat. Add celery, onion, red pepper, garlic, salt and pepper; cook until soft. Sprinkle flour over top. Cook, stirring, for 2 minutes. Slowly stir in the milk until smooth and thickened. Remove from heat. Whisk in Dijon mustard.

Crunchy Topping: Toss breadcrumbs with Parmesan cheese, melted butter, salt and pepper.

WHITE ONION AND SWEET POTATO BREAKFAST HASH WITH CHORIZO

YIELD: 12 orders

INGREDIENTS

1 1/2 cups olive oil
6 lb sweet potatoes, peeled, diced and blanched
3 white USA Onions, diced (2.25 lb)
3 poblano chile peppers, diced (1.5 lb)
12 cloves garlic, minced
3 tsp salt and pepper (each)
12 chorizo sausage, casing removed, crumbled and cooked (2.25 lb)
12 fried eggs
12 green onions, chopped

METHOD

Heat 2 tbsp oil in sauté pan over medium-high heat. Add 3 ounces onions, 2 ounces peppers, 8 ounces sweet potatoes, 1 clove minced garlic, 1/4 tsp each salt and pepper; Cook for 5 minutes or until softened.

Stir in 3 ounces crumbled sausage and cook for 5 minutes or until sweet potatoes are tender and golden. Top with fried egg and 1 chopped green onion.

Step aside Denver omelette, there's a new breakfast dish in town and it uses green chiles and white onions, two of Denver's favorite ingredients!



Tip: Substitute red bell pepper and jalapeno for the poblano pepper, if desired.

SAVORY ONION CORNMEAL WAFFLES WITH JALAPENO HONEY

YIELD: 12 orders (2 waffles)

INGREDIENTS

Jalapeno Honey:

- 3 cups honey
- 6 jalapenos, thinly sliced (4 ounces)
- 3 tbsp finely grated lime zest

Onion Mixture for Waffle Batter:

- 1/4 cup olive oil
- 2 yellow USA Onions, finely chopped (1 lb)
- 2 jalapenos, seeded and finely chopped (1.5 ounces)
- 2 tbsp chopped fresh thyme
- 2 tsp chili powder

1/2 tsp salt

Waffle Batter:

- 3 cups all-purpose flour (15 ounces)
- 1 1/2 cups cornmeal (7.9 ounces)
- 1/2 cup cornstarch (2.2 ounces)
- 2 tbsp sugar
- 2 tbsp baking powder
- 1 1/2 tsp salt
- 1 tsp baking soda
- 4 cups buttermilk, room temperature
- 6 eggs, beaten
- 1 cup butter, melted (8 ounces)
- 2 cups grated Cheddar cheese (8 ounces)

Assembly:

- 3 cups corn (1 lb)
- 1 red USA onion, thinly sliced (8 ounces)
- 2 jalapenos, thinly sliced (1.5 ounces)

METHOD

Jalapeno Honey: Place the honey, jalapeno and lime zest in a sauce pan. Cook on medium-low heat until honey is steaming and very runny. Cover tightly. Let stand for 1 hour or up to 5 days. Reheat honey slightly; strain and discard solids. **Onion Mixture for Waffle Batter:** Heat oil in large skillet set over medium heat. Add onion, jalapeno, thyme, chili powder and salt. Cook, stirring occasionally, for 10 to 15 minutes or until onions are soft. Cool completely. **Waffle Batter:** Stir the flour with the cornmeal, cornstarch, sugar, baking powder, salt and baking soda. In a separate bowl, whisk the buttermilk with the eggs and butter. Stir the buttermilk mixture into the dry mixture or just until combined. Fold in onion mixture and cheese.

Austin is known for its bold Tex-Mex flavors. These Savory Onion Cornmeal Waffles with Jalapeno Honey have a sweet and spicy kick that will take breakfast to a whole new level of Texan inspired flavor.



One order: Pour heaping 1/3 cup batter into a heated waffle iron until crisp and golden brown. Serve 2 waffles per serving. Garnish waffles with 2 tbsp corn, a few slices of red onion and 2 to 3 slices jalapeno. Serve with 1/4 cup Jalapeno Honey.

CARAMELIZED RED ONION AND APPLE GRILLED CHEESE

YIELD: 12 sandwiches

INGREDIENTS

Caramelized Red Onions:

1/4 cup butter (2 ounces)
8 red USA onions, sliced (4 lb)
2 tsp salt

Grilled Cheese:

1 1/2 cups butter, softened (12 ounces)
24 slices crusty bread, about 1-inch thick
3/4 cup grainy mustard
6 apples, cored and thinly sliced (2.25 lb)
12 slices applewood-smoked Cheddar cheese (1.5 lb)

METHOD

Caramelized Red Onions: Melt butter in a large heavy-bottomed pan over medium low heat. Cook onions, stirring often, for 60 to 90 minutes or until golden brown. Season with salt.

Tips:

- Use a tart crisp apple such as Granny Smith, Cortland or Fuji.
- Toss apple slices in lemon juice to prevent browning.
- Serve with pickles and hearty green salad for a complete meal.

Like the iconic Chicago Deep Dish pizza, this grown-up grilled cheese is generously filled with favorite ingredients. Try this winning combination including rich caramelized red onions, smoky cheddar cheese and sweet apple slices sandwiched between thick slices of crusty bread.



One Sandwich: Between 2 slices of bread, spread 1 tbsp mustard, 3 ounces apple slices (about 1/2 apple), 1 slice cheese and 1/4 cup (1.5 ounces) caramelized onions. Butter outer bread slices. Cook sandwich over medium-low heat until golden brown on each side and cheese is melted. Cut in half before serving.

BLACKENED FISH TACOS WITH PICKLED RED ONIONS

YIELD: 12 orders (2 tacos per order)

INGREDIENTS

Pickled Red Onions:

- 1 cup lime juice
- 1 tbsp sugar
- 2 tsp salt
- 2 red USA onions, thinly sliced (1 lb)

Lime Sour Cream Sauce:

- 2 cups sour cream
- 2 avocados, peeled and pitted (9.5 ounces)
- 1/2 cup chopped fresh cilantro
- 1/4 cup chopped fresh mint
- 1/4 cup chopped fresh chives
- 1/4 cup lime juice
- 2 tbsp lime zest
- 4 cloves garlic
- 1 tsp ground cumin
- 1 tsp salt and pepper (each)

Blackened Fish Tacos:

- 2 cups all-purpose flour (10 ounces)
- 3 tbsp Cajun seasoning
- 1 tsp salt and pepper (each)
- 3 lb white fleshed fish, tilapia, cod or haddock
- 1 1/2 cups canola oil
- 24 corn tortillas (6-inch), warmed
- 3 cups shredded Romaine lettuce (4.5 ounces)
- 1 1/2 cups finely diced pineapple (8.5 ounces)
- 24 lime wedges

METHOD

Pickled Red Onions: Whisk the lime juice with the sugar and salt until well combined. Add the red onion; stir to coat. Cover and refrigerate for at least 1 hour or up to 2 days.

Lime Sour Cream Sauce: Add sour cream, avocado, cilantro, mint, chives, lime juice, lime zest, garlic, cumin, salt and pepper to food processor; pulse until smooth. Cover tightly and keep chilled. **Blackened**

Fish Tacos: Whisk the flour with the Cajun seasoning, salt and pepper until well combined; set aside. Cut fish into 48 (1 ounce) portions; keep chilled.

These Cajun seasoned fish tacos are spiced just right and topped with a creamy lime sauce. This vibrant green sauce is packed with fresh herbs and is inspired by the classic green goddess sauce originating from the city of San Francisco.



One order: Toss 4 portions fish with some seasoned flour to coat. Heat 2 tbsp oil in nonstick fry pan set over medium-high heat. Cook for 2 to 3 minutes per side or until fish is browned and cooked through. Divide fish between 2 warmed tortillas. Garnish each taco with 2 tbsp lettuce, 1 tbsp Lime Sour Cream Sauce, 1 tbsp Pickled Red Onions and 1 tbsp diced pineapple. Serve 2 tacos per order. Serve with lime wedges.

GRILLED STEAK WITH BLUE CHEESE AND ONION SAUCE

YIELD: 12

INGREDIENTS

Blue Cheese and USA Onion Sauce:

- 3/4 cup butter (6 ounces)
- 6 cups finely chopped yellow USA onion (1 lb)
- 3 cups brandy
- 6 cups beef stock
- 3 cups 35% whipping cream
- 1/4 cup prepared horseradish
- 3/4 cup crumbled blue cheese (3 ounces)
- 1 tsp salt and pepper (each)
- 3/4 cup finely chopped fresh tarragon
- 3/4 cup finely chopped fresh parsley
- 3/4 cup finely chopped fresh chives

Grilled Steak:

- 1/2 cup vegetable oil
- 12 1-inch New York strip loin steaks (8 ounces each)
- 1/2 cup crushed mixed peppercorns (2.5 ounces)
- 1 1/2 tsp salt

Assembly:

- 3/4 cup crumbled blue cheese (3 ounces)
- 12 sprigs fresh tarragon

METHOD

Blue Cheese and USA Onion Sauce: Melt butter in large pan. Cook onions until soft and golden brown. Add brandy and reduce by half. Add beef stock and cream; reduce by half. Stir in blue cheese and horseradish and season with salt and pepper. Cool completely. Tightly cover and refrigerate.

Combine tarragon, parsley and chives until blended. Cover and refrigerate.

Reminiscent of a classic Manhattan Steakhouse, the rich and bold flavors of this savory onion sauce pair beautifully with a simple grilled pepper-crusting New York steak.



One order-Steak: TBrush steak with 2 tsp oil. Season steak all over with 2 tsp crushed peppercorns and 1/8 tsp salt. Grill to preferred doneness and let rest 5 minutes.
One order-Sauce: Heat 1/3 cup Blue Cheese and Onion Sauce until simmering. Stir in 1 tbsp crumbled blue cheese and 3 tbsp herb mixture. Serve sauce over 1 Grilled Steak. Garnish with 1 tbsp crumbled blue cheese and sprig of tarragon.



Use a fruity red wine from the Snake River Valley region of Idaho and Eastern Oregon like a Merlot to prepare the sweet onion jam that is used as a sauce for this eye-catching dessert pizza.



One order: Heat 1 pizza crust for 5 minutes until warmed through. Spread 1/2 cup jam over the pizza crust leaving a 1/2-inch border. Dollop 1/3 cup mascarpone mixture over the jam. Scatter with 1/3 cup (1.3 ounces) sliced strawberries and 3 torn basil leaves.

BALSAMIC RED ONION AND STRAWBERRY DESSERT PIZZA

YIELD: 12 pizzas

INGREDIENTS

Balsamic Red USA Onion and Strawberry Jam:
1/3 cup butter (2.7 ounces)
6 red USA onions, sliced (1.75 lb)
6 cups granulated sugar (2.6 ounces)
3/4 cup balsamic vinegar
3/4 cup red wine
3/4 cup fresh orange juice
6 strips orange peel, each about 3-inches long
2 cinnamon sticks, each about 4-inches long
12 cups sliced fresh strawberries (3 lb)

Dessert Pizza:

6 lb pizza dough
4 cups mascarpone cheese (2 lb)
1/2 cup icing sugar (2 ounces)
2 tbsp finely grated orange zest
4 cups sliced fresh strawberries (1 lb)
36 large basil leaves

METHOD

Balsamic Red Onion and Strawberry Jam: Melt butter in large pan set over medium high heat. Add red onions, stirring occasionally, until tender. Add sugar, vinegar, wine, orange juice, orange peel and cinnamon sticks. Cook, stirring frequently, until sugar dissolves and mixture boils. Stir in strawberries. Continue to cook over medium-high heat, stirring occasionally, for 30 to 40 minutes or until reduced to a jam-like consistency. Cool completely.

Dessert Pizza: Preheat oven to 425°F. Divide dough into 1/2 lb portions. Lightly dust work surface with flour. Roll each portion into a 6x10-inch rectangle. Bake pizzas for 15 to 20 minutes or until golden brown; make up to 6 hours before serving.

Mix mascarpone with icing sugar and orange zest until smooth. Keep chilled.



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