

Breaded Mushrooms w/ Roasted Onion Dip

Swick

Serves 1 | Active Time: 30 minutes | Total Time: 1 hour

Step 1: Making the Onion Dip

- 1 yellow onion
- 2 sweet onions* (see note)
- 1/2 cup cream cheese, room temperature
- 1/4 cup sour cream
- 3 tbsp mayonnaise
- 1 clove garlic
- sea salt, to taste
- freshly ground black pepper, to taste
- 2 to 4 tbsp olive oil

*Note: You can use either Maui, Vidalia or Walla Walla onions.

To start, preheat the oven to 350°Fahrenheit. Next, peel and dice the sweet onions, toss with the olive oil and a bit of salt and pepper to taste. Roast for approximately 45 minutes or until golden. Once done, set aside to cool completely.

Meanwhile, dice the yellow onion. Heat a fry pan over medium-high heat and add a tablespoon or so of oil. Add the onions and cook until they are golden, but somewhat crispy, about 10 minutes or so. Drain and set aside.

Next, using a food processor, puree the garlic. Add the sweet, roasted onions and pulse a few times before adding the cream cheese, sour cream, mayonnaise and a bit of salt and pepper to taste. Blend to fully combine and then taste again for seasoning.

To finish, transfer to a bowl. Fold in about three-quarters of the crispy onions. Refrigerate for 30 minutes or even overnight.

To serve, transfer to a serving bowl and garnish with the remaining crispy onions.

Step 2: Breading the Mushrooms

- 2 to 3 cups cremini mushrooms*
- 1 cup all-purpose flour
- 2 large eggs
- 2 cups bread crumbs**
- frying oil (grapeseed, peanut or canola)

Before breading the mushrooms :

In an electric deep fryer or heavy-bottomed pot, add enough oil until it reaches about 1/3 of the way up the vessel.

Slowly preheat the oil over low heat until it reaches 350 degrees Fahrenheit (175 Celsius).

*Note: Crimini mushrooms are sometimes referred to as baby portobella mushrooms. If you cannot find crimini mushrooms, you could substitute button mushrooms instead. Just make sure they are small and roughly all the same size.

To start, first clean the mushrooms. Next, set up your breading station by placing the flour, beaten eggs and bread crumbs into separate dishes.

**Note: For the bread crumbs, you can use any type of crumb you like. We have used both panko and Italian bread crumbs and both work well.

Bread the mushrooms using the standard breading sequence (flour-eggs-crumbs). Once breaded, place them onto a tray and let rest for 10 minutes to allow them to set.

Step 3: Frying the Mushrooms

- 12 to 16 cocktail-size skewers
- sea salt, to taste

Once the oil has reached the proper temperature, add the mushrooms and fry for approximately 3 to 5 minutes, or until golden.

Drain on a rack lined with paper towel and sprinkle with salt to taste. Thread 2 or 3 mushrooms onto each skewer and serve immediately with the onion dip.