

Amish Onion Patties

Origins Unknown

3/4 cup flour
1 tablespoon sugar
2 teaspoons baking powder
1 teaspoon salt
3/4 cup milk
2 1/2 cups chopped sweet onion (I used Walla Walla)
High heat oil, for cooking (I used grapeseed)

Mix together the dry ingredients in a bowl. Add milk and stir to combine; the batter will be thick. Add the onions and mix thoroughly.

Heat a cast iron or heavy skillet over medium-high heat. Add just enough oil to coat the bottom. Drop spoonfuls of onion batter into the skillet, then flatten with the back of a spatula.

When the bottom is brown and crispy and releases easily from the skillet, flip over and brown the other side. Remove and drain on paper towels. This will take a few batches. Enjoy with your favorite dipping sauce!