

G R E A T C H E F S O F B O S T O N

# Ruth's Chris Steakhouse's Onion Rings

by **Clint Hamblin**

New Orleans based Ruth's Chris Steakhouse is located at 45 School Street in Boston's Old City Hall where the famous Maison Robert once flourished for many years. The food is superbly prepared, and the friendly service makes you feel right at home. The impressive architecture of the building adds tremendously to the atmosphere of the restaurant and makes a perfect setting for a memorable dining experience.

Our waiter, Janice Holt, not only explained the history of Ruth's Chris Steakhouse, but her knowledge of the Old City Hall was impressive as well. "Benjamin Franklin once had an office in this very space," Holt said. Ask this delightful lady to give you the tour. It's a great experience.

Menu starters include The Crabtini, made from colossal and delicious lump crabmeat tossed in vinaigrette and served with a classic Creole remoulade sauce in a chilled martini glass. You'll be disappointed when you reach the bottom of this incredibly light crab appetizer.

Fresh Shrimp Cocktail is served atop mixed baby greens with a touch of lemon vinaigrette and your choice of a remoulade or traditional cocktail sauce. The Seared Ahi Tuna appetizer practically melts in your mouth and rivals the same dish served in many Japanese restaurants.

The fried oysters, barbecued shrimp and lobster bisque are all worthy of your attention, but the Louisiana Seafood Gumbo is an "I-can't-stop-eating-this" dish. From the minute your spoon hits the dark and mildly spicy gumbo, you cannot stop until every ounce has vanished, and what the spoon doesn't get, the freshly baked bread will sop up with a few quick strokes.

For steak lovers, Ruth's Chris Steakhouse offers signature steaks, including filet, rib eye and porterhouse, along with lamb,



Executive Chef Andrew Wilson

seafood, chicken and vegetable dishes. The incredibly delicious Sweet Potato Casserole is encrusted with roasted pecan nuts, and the Caramelized Banana Cream Pie is outrageously delicious, made with creamy white chocolate banana custard in a flaky crust and topped with caramelized bananas.

The onion rings are gargantuan, easy to prepare and even easier to eat. However, Executive Chef Andrew Wilson warned, "The Japanese bread crumbs known as Panko are drier than ordinary breadcrumbs, so be sure to keep your eye on the frying and try not to overcook the rings."

Dip your colossal French Fried Onion Rings in anything you'd like, including ketchup. They're outstanding.

## French Fried Onion Rings

### Ingredients

2 colossal onions (or the biggest you can find)

### Seasoned Flour Mixture

2 cups self-rising flour  
2 teaspoons white pepper  
Cayenne pepper to taste  
2 teaspoons garlic powder  
2 teaspoons salt

### Egg wash

2 fresh whole eggs  
1/3 cup buttermilk  
1/2 cup milk

### Breading

Seasoned flour mixture  
Egg wash  
Japanese bread crumbs (Panko)

### Preparation

#### Onions

Peel and trim 1/2 inch off top and bottom. Place peeled onions on a cutting board and cut into one-inch rings. Soak whole rings in water overnight.

#### Seasoned Flour Mixture

Measure out flour and add to mixing bowl. Add white pepper, cayenne pepper, garlic powder and salt to flour. Using gloves or clean hands, mix well until flour mixture is fully incorporated.

Cover and store at room temperature.

### Egg Wash

Crack eggs and place into a large bowl. Add buttermilk and milk to eggs. Mix well with a wire whip, making sure the wash is fully incorporated. Strain into a container. Refrigerate until needed.

### Breading the Onion Rings

Remove onions from water and drain. Shake off excess water and dredge onion rings in seasoned flour mixture. Gently shake off excess flour and dredge in egg wash. Allow to sit in egg wash for one to two minutes so that flour becomes moist and sticky. Gently drain and dredge once in Japanese bread crumbs. Layer onion rings on full sheet pan separated by parchment paper or foil. Refrigerate until needed.

### Cooking the Onion Rings

Have a couple of sprigs of fresh chopped parsley and about 1/2 teaspoon of your favorite brand of blackening seasoning ready for after the rings are cooked and drained.

Gently place 10 onion rings into a fryer basket and immerse into a fryer at 350 degrees or into an appropriate four-quart container with two quarts of oil. Cook onion rings until they are

golden brown and start to float to the surface of the fryer, approximately two to three minutes. Remove fryer basket or remove rings with tongs and place on a napkin to absorb excess grease.

Place blackening seasoning in a large holed shaker and sprinkle 1/2 teaspoon over onion rings. Be sure to sprinkle well. Place a pile of onion rings on your favorite plate, sprinkle with fresh chopped parsley and enjoy.

### Beer pairing

IPA (India Pale Ale) or Samuel Adams Boston Lager

### Signature Cocktail

Hemingway Daiquiri, a simple to make and very easy to go down cocktail.

### Hemingway Daiquiri

1 3/4 ounce Bacardi White Rum  
3/4 ounce fresh lime juice  
1 ounce simple syrup  
1/4 ounce fresh pink grapefruit juice  
Ice  
Lime wheel garnish

Fill metal shaker 3/4 full with ice. Combine all ingredients in metal shaker. Shake ingredients for 15 seconds (long enough to crush down into ice chips). Strain into chilled martini glass. Garnish with lime wheel.



The Hemingway Daiquiri



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