



Crispy Shallots

This fast and easy way to make a dynamite garnish for just about any dish, especially steak, brought to us by Grant Hon from Omaha Steaks is a must-have recipe for any household.

Crispy Shallots

Serves 4

Ingredients

3 medium shallots, peeled and sliced thin
1/2 cup canola oil
Sea salt, to taste

Directions

1. In a medium, microwave-safe bowl, add shallots and oil. Microwave at 100 percent power 5 minutes. Stir and microwave at 100 percent power 2 minutes. Repeat stirring and microwaving at 2-minute increments until shallots begin to brown, about 4 to 6 minutes total. Then repeat stirring and microwaving in 30-second increments until shallots are deep golden brown, about 30 seconds to 2 minutes total.
2. Using slotted spoon, transfer shallots to a paper-towel-lined plate, season with salt and let drain and cool until crisp.

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