

# Just a Pinch



Sharing Hometown Recipes, Cooking Tips and Coupons

By Janet Sharpe

## Spicy Fried Onion Balls Will Liven-Up Your Next Party

**"I wanted to try something different!"**



Kathy Sills's Deep Fried Onion Balls with Cajun Ranch Sauce are a wonderfully different appetizer for your next party (maybe for the big game?). With 4 tablespoons of red pepper, they do pack a healthy punch! If you're not a fan of spicy, feel free to adjust the seasonings. These were a unanimous hit with our Kitchen Crew and will be with your friends and family too.

See step-by-step photos of Kathy's recipe plus thousands more from home cooks nationwide at:

**[www.justapinch.com/onionballs](http://www.justapinch.com/onionballs)**

You'll also find a meal planner, coupons and chances to win! Enjoy and remember, use "just a pinch"...



Kathy Sills  
Harrisville, MS  
(pop. 23,762)

*-Janet*

### Deep Fried Onion Balls w/Cajun Ranch Sauce



#### What You Need

- 8 oz. sour cream
- 1 small packet powdered ranch dressing & seasoning mix
- 5 tbsp Cajun seasoning, divided
- 4 1/2 tbsp cayenne pepper, divided
- 2 c self-rising flour
- 1 tsp salt
- 1 tsp black pepper
- 1 egg
- 1 c milk, add more if needed

- 2 bags onion boilers, peeled
- 1 bottle canola oil

#### Directions

- Pour oil into deep fryer and preheat to 400 degrees.
- In a medium bowl, add the sour cream, ranch packet, 1 tbsp of cajun seasoning, and 1/2 tsp of cayenne pepper, mix well. Chill.
- In a medium bowl add the flour, egg and milk. Mix well.
- Add 4 tbsp of cajun seasoning to the batter.
- Add 4 tbsp of cayenne.
- Add salt and black pepper. Mix well.
- Take each onion boiler and coat with batter.
- Deep fry 1-2 min.
- Drain on paper towel.
- Enjoy with cajun ranch sauce!

Submitted by: Kathy Sills, Harrisville, MS (pop. 23,762)

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