

### Slivered Garlic and Onions

#### Ingredients:

2 cups slivered garlic cloves  
2 cups thinly sliced onions  
2 cups flour  
1 tsp. salt  
1 tsp. pepper  
1 tsp. paprika

#### Preparation:

Soak onions and garlic in enough milk to cover and let set for 4-6 hours. Strain onions and garlic, then toss in two cups flour seasoned with 1 tsp. each of salt, pepper and paprika.

Deep fry in canola or peanut oil at 350° for 3-4 minutes until golden brown. Serve over prime rib.