



CERTIFIED
Delicious
Finding the nation's best onion dishes



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CJ's Patio Grill serves "Certified Delicious" onion rings

The National Onion Association (NOA) has awarded its first "Certified Delicious" award to CJ's Patio Grill in Loveland, Colo., for its amazing onion rings. With this designation, NOA has sent the restaurant's owners a framed copy of their award, and it has designated the restaurant's onion rings as "Certified Delicious" on the National Onion Association website, onions-usa.org/news/certified-delicious.

"Today's restaurants have many choices when it comes to their menu items and how they prepare those menu items. They can buy frozen, canned or freeze-dried. But when they choose to use fresh ingredients and take the time to make an ordinary side item into a delicious serving of onion rings, they have made the conscious decision to value and serve quality," said Greg Yielding, executive vice president and chief executive of the NOA. "This is an effort that not every restaurant commits to, and the NOA wants to recognize that commitment with its 'Certified Delicious' award."

"With onion rings becoming a staple on pubs' and breweries' menus over the years, it has become easy to cut corners and serve frozen onion rings," Yielding said. "But making them from scratch gives this classic a special touch worthy of recognition."

The first mention of onion rings comes from a British recipe in 1802, which called for cutting onions into slices, dipping them into a batter including Parmesan cheese, and deep frying them in lard. It suggests serving them with a sauce of melted butter and mustard, according to Wikipedia.

The NOA's culinary team spans the country with members who look for onion dishes in which chefs take the time and care to prepare them in not only the traditional ways but with some unique creativity.

The National Onion Association was established in 1913. We represent onion growers throughout the country who take great pride in delivering safe, fresh, and delicious onions to restaurants and supermarkets. We know onions, and we applaud the chefs who go the extra mile to make the most out of their onion dishes.

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