



“Onion Rings” James Beard Style

An elegant, old-school hors d'oeuvre that onion lovers crave: thin, fresh onion sandwiches dressed up like dainty rings.

12 mini slider rolls (brioche or King's Hawaiian recommended)

1 cup mayonnaise (or as needed)

1–2 small white onions (or sweet onions like Vidalia for milder flavor), peeled and very thinly sliced

Kosher salt, to taste

1 bunch fresh parsley, stems removed, leaves finely chopped

- Using a bread knife or small biscuit cutter, trim the tops and bottoms off the slider rolls. Slice each roll in half to create 24 flat rounds (remove crusts for the cleanest look).
- Spread a thin layer of mayonnaise on one side of each round.
- Top half of the rounds with a slice or two of onion. Sprinkle lightly with kosher salt.
- Cover with the remaining mayo-spread rounds to form sandwiches. Press gently.
- Spread a very thin layer of mayonnaise around the outer edges of each sandwich.
- Roll the edges in the chopped parsley so they are fully coated.
- Arrange in a single layer on a platter. Cover and chill for several hours (or up to overnight) before serving. Yield: 12 sandwiches)

GG Cook's Note: For milder flavor, use sweet onions (Vidalia work beautifully). Go easy on the mayonnaise: too much and the sandwiches can become slippery. These are best served cold and are great for make-ahead entertaining.

Recipe adapted from: James Beard's classic "Onion Sandwiches" (originally published as "Brioche en Surprise"). <https://www.jamesbeard.org/recipes/onion-sandwiches>

About the Recipe: These playful "faux onion rings" are an adaptation of a classic James Beard hors d'oeuvre. Thin, fresh onion sandwiches are nestled between soft brioche rounds and elegantly rolled in bright green chopped parsley. Simple yet sophisticated, they're a nostalgic treat that onion lovers especially adore; great for cocktail parties or weekend gatherings.