

Onion Rings

Ingredients:

- 2 large onions sliced into rings
- 1 cup (125g) Flour
- 1 teaspoon paprika (optional, for extra flavor)
- 1 teaspoon garlic powder (optional)
- 1 teaspoon salt
- 1/2 teaspoon black pepper
- 1 cup (240ml) buttermilk (or regular milk)
- vegetable oil for frying

Instructions:

1. Prepare the Onions: Peel the onions and slice them into rings, about 1/4 to 1/2 inch thick. Separate the rings and set them aside.
2. Prepare the Batter: In a shallow dish, whisk together the flour, paprika, garlic powder, salt, and black pepper until well combined. You can adjust the seasonings to taste or add other spices as desired.
3. Dip the Onion Rings: Pour the buttermilk into another shallow dish. Dip each onion ring into the buttermilk, allowing any excess to drip off. Then, coat the onion ring in the seasoned flour mixture, making sure it's evenly coated on all sides. Shake off any excess flour.
4. Double Coating (Optional): For extra crispy onion rings, you can repeat the dipping process: dip the flour-coated onion ring back into the buttermilk, then coat it again with the seasoned flour mixture.
5. Heat the Oil: In a large skillet or deep fryer, heat the vegetable oil to 350-375°F (175-190°C). You'll want enough oil to fully submerge the onion rings.
6. Fry the Onion Rings: Carefully add a few coated onion rings to the hot oil, making sure not to overcrowd the pan. Fry them for 2-3 minutes, flipping them halfway through, until they are golden brown and crispy. Use a slotted spoon or tongs to remove the onion rings from the oil and transfer them to a plate lined with paper towels to drain excess oil. Repeat this process with the remaining onion rings.
7. Serve: Serve the crispy onion rings hot, optionally with your favorite dipping sauce such as ketchup, ranch dressing, or barbecue sauce.
8. Enjoy your homemade crispy onion rings as a delicious snack or side dish!