

Crispy, Golden Onion Rings

I'm on a deep fry kick – and I was craving onion rings! These came out crunchy and salty and so good!! Be sure to make extra so there are some left when it's time to serve the family.



CRISPY, GOLDEN

ONION RINGS



What you need:

- 2 cups of self-rising flour
- 1 cup panko bread crumbs
- 2 teaspoons garlic salt
- 2 teaspoons black pepper
- 1 egg
- $\frac{1}{4}$ cup of buttermilk
- 2 large onions cut into rings
- Enough peanut or canola oil to deep fry

How to Do it:

Lay 1 cup of flour out on a large plate and dust the onions in the flour.



Mix the remaining flour, panko, salt and pepper on a second large plate. Beat the egg and milk together.

Take each flour dusted ring and dip it in the egg mixture,



then the panko mixture



and set on a plate to dry.



Heat the deep fry oil (either in a deep fryer or a large sauce pan using a thermometer) to 375 degrees.

Gently drop the onion rings into the hot oil.



When the rise to the top, give them a gentle flip and continue cooking until they are a light, golden brown. Remove from the oil and place on paper towels to drain. Add more garlic salt at this time.



Serve with ketchup, ranch, or whatever you like to dip them in!



Serves 4

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Check it out!