

Crispy Fried Onion Rings

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Ingredients

Yield: 2 to 4 Servings

- 1 to 2 Large Sweet Onions, sliced and separated
- 3 to 4 Cups Buttermilk
- 2 Tablespoons Hot Sauce, optional
- 2 Cups All Purpose Flour
- 1 Cup Cornstarch
- 2 to 3 Eggs, beaten
- 1 Tablespoon Granulated Garlic
- 1 Tablespoon Dried Basil
- 1 Tablespoon Dried Thyme
- 1 Tablespoons Smoked Paprika
- 2 Teaspoons Ground Cayenne
- 2 Teaspoons Black Pepper
- 2 Teaspoons Salt
- OR 4 to 5 Tablespoons Grand Diamond All Purpose Seasoning can be used instead of the listed seasonings
- Canola Oil, for frying

Directions

Cut the onions into slices and separate into rings in a large bowl. Pour the buttermilk and hot sauce over the rings and marinate for at least 2 hours up to overnight.

Set up the dredging station by beating the eggs in a medium size bowl. In another bowl, combine the flour, cornstarch, and seasonings. Whisk well or place the flour mixture into a bag and shake well.

Working in batches, remove the onion rings from the buttermilk shaking off the excess, coat the rings in the egg mixture, and follow by dredging the rings in the flour mixture, tap off the excess flour; place the rings on a rack to set for about 10 minutes.

Meanwhile, preheat about 2 to 3 inches of canola oil in a large cast iron skillet or heavy stock pot over medium-high heat. Once the oil is hot, place enough onion rings in the oil to fry without overcrowding the skillet or pot. Fry in batches. Fry the rings until golden brown and drain on a clean rack. Serve immediately with your favorite dipping sauce.