

Onion Rings

Ingredients:

3/4 cup flour
1 teaspoon baking powder
1/2 teaspoon salt
1 egg, slightly beaten
2/3 cup milk
1 tablespoon oil (plus more for frying)
1 large Vidalia or sweet onion

Directions:

To make the batter combine flour, baking powder, salt, egg, milk and 1 tablespoon of oil together in a medium bowl.

Slice the onion into slices 1/4 - 1/2 inch thick. Separate each slice into rings.

Heat 1/2 inch of oil in an electric skillet (or deep pot) to 375 degrees.

Dip onion rings into batter. Gently shake off any excess. Fry in oil until lightly golden turning halfway through frying. Drain on paper towels. Serve immediately.

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