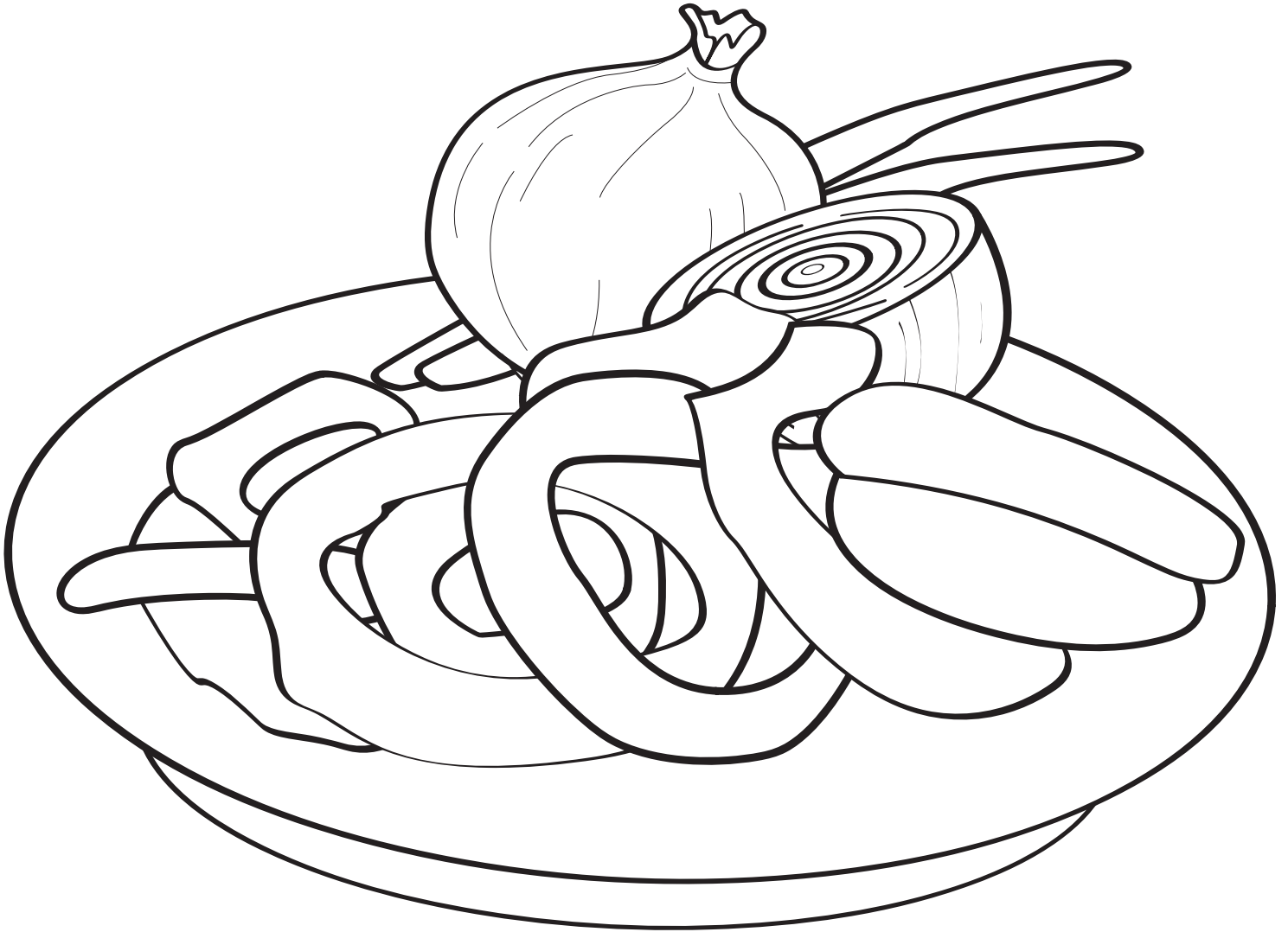


National Onion Ring Day



Ingredient Checklist

- 1 large onion, cut into $\frac{1}{4}$ inch slices
- 1 $\frac{1}{4}$ cups all-purpose flour
- 1 teaspoon baking powder
- 1 teaspoon salt
- 1 egg
- 1 cup milk, or as needed
- $\frac{3}{4}$ cup dry bread crumbs
- seasoned salt to taste
- 1 quart oil for frying, or as needed

Directions

Step 1 - Heat the oil in a deep-fryer to 365 degrees F/ 185 degrees C.

Step 2 - Separate the onion slices into rings. In a small bowl, stir together the flour, baking powder and salt.

Step 3 - Dip the onion slices into the flour mixture until they are all coated. Whisk the egg and milk into the flour mixture using a fork. Dip the floured rings into the batter to coat, then place on a wire rack to drain until the batter stops dripping. Place rings one at a time into the crumbs, and scoop the crumbs up over the ring to coat. Give it a hard tap as you remove it from the crumbs. Repeat with remaining rings.

Step 4 - Deep fry the rings until golden brown. Remove to paper towels to drain. Season with seasoning salt, and serve.