

Onion Rings

Ingredients

- 2 medium white onions cut into slices
- 1 cup buttermilk
- 2 cups flour
- Cayenne pepper, salt and pepper to taste
- 3 cups canola oil

Directions

1. Heat oil over med/high heat in large sauté pan.
2. Mix together flour and seasonings in a shallow baking dish or pan.
3. Coat onion slices in buttermilk, then coat both sides in flour mixture.
4. Once oil is hot, begin frying rings for about 2-3 minutes. They cook fast!
5. Immediately transfer to a plate or dish. Lay a paper towel on the dish to soak up excess oil.
6. Serve hot!