

OLD-FASHIONED ONION RINGS

Serves 2-3

INGREDIENTS:

1 large walla walla onion	1 cup milk, or as needed
1 ltr oil for frying, or as needed	1 large egg
1 $\frac{3}{4}$ cups plain flour	$\frac{3}{4}$ cup dry bread crumbs
1 tsp baking powder	1 tsp salt

DIRECTIONS

Slice the onion into $\frac{1}{4}$ inch thick rings. Heat the oil in a deep fryer to 185°C. Place a wire rack over a sheet of silver foil.

Prepare the breading station by setting out 3 wide, shallow dishes. Whisk the flour, baking powder and salt together in the first dish. Whisk the milk and egg together in the second dish and place the bread crumbs in the third dish.

Dip each onion ring into the flour mixture, turning several times until fully coated with the flour.

Transfer to the egg mixture and use a fork to turn until coated. Lift the onion with the fork and shake gently so that any excess liquid drips back into the dish.

Place the onion in the bread crumbs and turn several times to coat, scooping crumbs over the ring if necessary.

Lift again with the fork and tap any excess bread crumbs back into the dish. place on the wire rack while you prepare the remaining onion rings.

Deep fry 3-4 onion rings at a time in the preheated oil until golden brown. This should take around 2-3 minutes. Drain on paper towels while you fry the remaining onion rings.

Season with salt before serving.