

Yummy Crispy Homemade Onion Rings Recipe

One of my favorite things to serve up alongside hamburgers is a pile of Crispy Onion Rings! Crunchy and sweet, they're delicious dipped in ranch dressing!

Prep Time - 10minutes minutes

Cook Time - 20minutes minutes

Total Time - 30minutes minutes

Servings6 servings

Calories133kcal

Ingredients

- 2 sweet onions (Vidalia or Walla Walla)
- 1 cup all-purpose flour
- 1 1/2 teaspoons seasoned salt
- 3/4 teaspoon baking powder
- 1 cup cold water
- 2 eggs lightly beaten
- Vegetable oil for frying

Instructions

- 1.Cut off the top of each onion and peel away the skin. Using a sharp knife, cut the onions into 1/4-inch slices (or thicker if you prefer). Separate the individual onion rings from each slice, discarding the centers. Set aside.
- 2.In a medium mixing bowl, whisk together flour, seasoned salt, and baking powder. Add in water and eggs and mix until the batter is smooth.
- 3.Heat 2-inches of oil in a large pot to 375 degrees F over medium-high heat. You can use a long stem thermometer to monitor the oil's temperature.
- 4.Dip onion slices in the batter, and shake gently to remove any excess. Then carefully drop the onions into the hot oil. Do not overcrowd the pot.
- 5.Cook for 2 to 4 minutes per side, or until golden brown. Use tongs or a spider strainer to remove cooked onion rings to a paper towel-lined baking sheet. Repeat with remaining onions and batter.
- 6.Serve onion rings immediately. I like them with fry sauce or ranch dressing for dipping.

Nutrition

Calories: 133kcal | Carbohydrates: 25g | Protein: 5g | Fat: 2g | Saturated Fat: 1g | Cholesterol: 55mg |

Sodium: 614mg | Potassium: 224mg | Fiber: 2g | Sugar: 6g | Vitamin A: 79IU | Vitamin C: 5mg | Calcium: 55mg

Iron: 2mg