

French Fried Onion Rings

Serves 6

Ingredients

- 3 Sweet Spanish onions
- 1 1/4 cups flour
- 1/2 tsp salt
- 1/8 tsp pepper
- 1 tsp sugar
- 2 eggs
- 1 cup milk
- 1 tsp Worcestershire sauce

Instructions

1. Remove skins and slice onions 1/2-inch thick. Separate into rings.
2. Sift together flour, salt, pepper, and sugar.
3. Beat eggs until thick. Blend in milk and Worcestershire sauce.
4. Add liquid to dry ingredients and stir just until smooth.
5. Dip onion rings in batter.
6. Fry a few at a time in deep fat heated to 375°F.
7. Drain thoroughly on paper towels. Sprinkle with salt.
8. Serve immediately, or keep warm in oven.

Variation: Whole Slices

1. Remove skins and slice onions 1/4-inch thick.
2. Dip into batter and deep fry as for onion rings.
3. Drain, sprinkle with salt, and serve immediately.

FRENCH FRIED ONION RINGS

- 3 Sweet Spanish onion**
- 1 1/4 cups flour**
- 1/2 teaspoon salt**
- 1/8 teaspoon pepper**
- 1 teaspoon sugar**
- 2 eggs**
- 1 cup milk**
- 1 teaspoon Worcestershire sauce**

Remove skins and slice onions 1/2-inch thick. Separate into rings. Sift together flour, salt, pepper and sugar. Beat eggs until thick. Blend in milk and Worcestershire sauce. Add liquid to dry ingredients and stir just until smooth.

Dip onion rings in batter. Fry a few at a time in deep fat heated to 375 degrees. Drain thoroughly on paper towels. Sprinkle with salt. Serve immediately, or keep warm in oven. Serves 6.

To make whole slices: Remove skins and slice 1/4-inch thick. Dip into batter and deep fry as for onion rings. Drain, sprinkle with salt and serve immediately.