

## Onion Rings

Crispy on the outside, tender on the inside. These golden-brown onion rings are the ultimate comfort food.

Thick-cut sweet onions are hand-dipped in a seasoned batter with a bold kick of Frank's RedHot Sauce, then coated in crunchy panko breadcrumbs and fried to perfection. Each bite delivers a satisfying crunch followed by a subtle heat, making them an irresistible snack, appetizer, or side. Served hot and fresh with a spicy dipping sauce that seals the deal.

### Ingredients:

- 2 large Vidalia or yellow onions (cut into 1/4-inch rings)
- 1 cup all-purpose flour
- 1 tsp paprika
- 1/2 tsp granulated garlic
- 1 tsp baking powder
- 1 tsp Kosher or sea salt
- 1 egg
- 1 cup buttermilk
- 2 tbsps Frank's RedHot sauce (optional but adds a nice tang and a little kick)
- 1 cup breadcrumbs or panko (for extra crunch)
- Oil for frying (vegetable or canola)

### Instructions:

1. Prep the onions:
  - Peel and slice the onions into 1/4-inch thick rings. Separate the rings and soak in buttermilk for 30 minutes.
2. Make the batter:
  - In a medium bowl, mix the flour, baking powder, and salt.
  - Remove the onion rings from the buttermilk and dip in the flour mixture to lightly coat them (this helps the batter stick).

- In the same bowl, add the egg, Frank's RedHot sauce (if using), paprika, granulated garlic and buttermilk to the remaining flour and whisk until smooth.
3. Bread the rings:
    - Dip each floured onion ring into the batter, then coat with breadcrumbs or panko. For extra crispy rings, press the crumbs on firmly.
  4. Fry the rings:
    - Heat oil in a deep fryer or deep skillet to 350°F (175°C).
    - Fry onion rings in small batches for about 2–3 minutes, turning once until golden brown.
    - Remove with a slotted spoon and drain on paper towels, sprinkle with salt while hot.
  5. Serve:
    - Sprinkle with a pinch of salt and serve hot with your favorite dipping sauce (ranch, ketchup, or spicy mayo).

Tips for Perfect Onion Rings:

- Use panko breadcrumbs for extra crunch.
- Keep the oil at a consistent temperature to avoid soggy rings.
- Try soaking onion rings in buttermilk for an hour or overnight before battering — it helps mellow the flavor and improves crispiness.