



Chef John's Crispy Onion Rings



Ingredients:

- ½ cup all-purpose flour
- ¼ cup cornstarch
- 2 tablespoons dry potato flakes
- ⅛ teaspoon cayenne pepper, or to taste
- 1 cup chilled club soda
- 2 cups Panko bread crumbs, or as needed
- 2 cups vegetable oil for frying
- 2 large onions, cut into ¼ inch thick slices and separated into rings
- fine salt to taste

Method:

1. Whisk together flour, cornstarch, dry potato flakes, and cayenne pepper in a large bowl. Whisk in club soda to make a smooth batter.
2. Place Panko bread crumbs in a shallow bowl.
3. Heat oil in a deep fryer or large saucepan to 350F.
4. Place a few onion rings at a time into the bowl of batter and turn to coat all sides with batter.
5. Remove onion rings from batter and place into pan of Panko breadcrumbs; turn to coat completely with crumbs.
6. Cook a few rings at a time in the hot oil until golden brown, about 2 to 3 minutes.
7. Transfer to a cooling rack set over paper towels to drain. Season with salt to taste and serve.