



Crispiest Onion Rings



Ingredients:

- ½ Cup Flour
- ½ Cup Rice flour
- ¼ Cup Cornstarch
- ¼ Cup Corn Meal, very fine
- 1 tsp Baking Powder
- 1 tsp Creole Seasoning
- Salt and Pepper to taste
- 1 Cup Beer (or club soda for a non-alcoholic version)
- 2 Cups Panko Breadcrumbs
- 1 TBLS dried Herbs De Provence (or your favorite dried herbs)
- 4 Cups Vegetable Oil (for frying)

Method:

1. Process your bread crumbs as the chef did on YouTube with Panko Bread crumbs and Hers De Provence.
2. Slice the onion into thick rings, about 1/2 inch thick. Separate the rings and set aside.
3. In a bowl, mix the all-purpose flour, rice flour, cornstarch, cornmeal, baking powder, salt, and creole seasoning. Gradually add the beer, stirring until the batter reaches a thick pancake-like consistency.

Make sure your Frying Oil is at 365°F

1. Dip the onion rings into the batter, allowing the excess to drip off, then coat them in panko breadcrumbs.
2. Fry the onion rings in batches, ensuring not to overcrowd the pot, for about 2-3 minutes or until golden brown. Remove the onion rings with a slotted spoon and drain on paper towels.
3. Serve immediately with your favorite dipping sauce.