

Best Ever Onion Rings

3/4 CUP MILK

HEAPING 1/8 CUP CORNSTARCH

3/4 CUP SELF-RISING FLOUR

1 TSP. ONION POWDER

1 TSP. ROASTED GARLIC POWDER (BIDIA)

1/2 TSP. CAYENNE PEPPER

1 LARGE SWEET ONION (PEEL AND SLICE)

Whisk the above ingredients well (except for onion).
Batter rings and place them in hot oil.

Oil should be on a medium to medium/low
temperature, so rings get golden brown on the outside
and soft on the inside. Fry a couple of minutes per side.
Take out with a slotted spoon or tongs.

*“You will not get a better onion ring anywhere, y’all.
They are a HUGE favorite in my family!”-Tammy*

