

CHEDDAR'S® FAMOUS ONION RINGS

*made from scratch...
by you!*

INGREDIENTS

Round 'em up

- 3 lbs of Colossal Onions
(They're big, sweet and gorgeous)
- Vegetable Oil
- A bowl of Buttermilk
(Enough to cover the sliced onions)
- Seasoned Flour
(3 cups flour + 2 Tbsp salt + 1 Tbsp pepper)
- Salt & Pepper as needed
- Parsley for garnishing
- Ranch Dressing for dipping



PREP 'N' FRY

Put those knife skills to use

- 1:** Slice off ¼" from both ends of the onions then remove the outer layers (TIP: You can peel the onion with a soup spoon. Handy, right?)
- 2:** Hold the onion so the ends are pointing left and right and slice the onion into ¼" rings
- 3:** Carefully remove the outermost layers of the rings, making sure they're 3½" or more in diameter

You can refrigerate the rings until you're ready to make them

Add some sizzle

- 4:** Heat the oil to 350°
- 5:** Dip the onion rings in the buttermilk then dust with seasoned flour (Shake off the loose flour)
- 6:** Dip and dust a second time (Double the batter, double the crispiness!)
- 7:** Place the rings gently into the oil and fry for 1 minute (don't move them!), then flip them over and fry for 1 more minute until crisp and golden brown
- 8:** Remove the onion rings (Careful... they're hot!)
- 9:** Season immediately with salt and pepper and garnish with parsley
- 10:** Get out some Ranch dressing, or your favorite dipping sauce, and gobble them up

