



# Crispy Onion Rings

NIBBLEDISH CONTRIBUTOR

## Ingredients

- Chopped Onion Rings (The Bigger the Better)
- Corn Starch
- All Purpose Flour
- Panko Bread Crumbs
- Salt and Pepper

## Instructions

Sorry, I don't really have exact measurements for my Onion Rings especially with the batter. But the most important thing in making the rings crispy is to follow these steps.

1. Make a Batter using Flour and Corn Starch. For every 1 part corn starch, put in 4 parts flour. Then slowly add lukewarm water and mix until it makes a pancake batter like consistency. (Not too sticky not to runny- don't use hot water for it will cook the flour, and not cold water for it will be harder to mix)
2. Dip/coat each onion ring in the batter
3. On a separate bowl, prepare pure corn starch. Coat Battered Onions with starch one by one
4. After coating with starch, dip again in Flour batter
5. Lastly, coat rings with bread crumbs until fully covered and deep fry.

Tips:

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- I find it easier to use chopsticks when coating the rings. Doesn't stick to my hands.
  - Season with salt and pepper when already coated with bread crumbs