



Amanda's Atomic Home

Bringing the recipes from the Mid Century to life again!

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BAKED FRIED ONION RINGS

- 6 Large Sweet Spanish Onions, Sliced 1/4 Inch Thick
- Milk and Water
- 1/2 Cup Flour
- 3/4 Teaspoon Salt
- 1/4 Teaspoon Pepper
- 1/2 Teaspoon Baking Powder
- 1 Egg, Beaten
- 1/2 Cup Milk

DIRECTIONS

1. Separate onions into rings and soak for 30 minutes in milk and water. Drain.
2. Make a batter by sifting dry ingredients and stirring in egg and milk.
3. Dip rings into batter.
4. Drain slightly.
5. Drop into hot deep fat and fry until golden, turning once.
6. Sprinkle with salt while draining.