

# CopyCat Arby's Steakhouse Onion Rings

## Ingredients

2 large Red Onions peeled and cut into 1-inch rings  
2 cups Milk  
1 large Egg  
1 cup All-Purpose Flour  
1 cup Cornstarch  
1 teaspoon Salt  
Vegetable Oil enough for frying  
Salt to taste

## Directions

In a bowl, add milk and egg. Whisk to combine.

Place onion rings in the bowl with the milk and egg mixture and allow to soak for about 30 minutes.

When ready to fry... Fill deep fryer or large cooking pot with vegetable oil. Heat to 400°F.

In a separate bowl, add flour, cornstarch and salt. Mix well.

Place onion rings, 3 or 4 at a time into the flour mixture. Toss to coat.

Then dip back in the milk and egg mixture.

Place these rings back into the flour mixture, Tossing to coat.

Place coated rings on a plate.

Repeat steps xx – xx until all rings are coated.

Carefully place onion rings in the hot oil and fry until

golden brown, about 6 minutes, flipping after 3 minutes, so that both sides get evenly browned (Do this in batches so as not to crowd the fryer.)

Remove from oil and place on a large plate that has been covered with paper towels to soak up excess oil.

Season with a little bit of salt.