

CopyCat Burger King Onion Rings

Ingredients

2 White Onions medium to large

2 cups Milk

2 cups All-Purpose Flour

2 cups Breadcrumbs

1 teaspoon Garlic Powder

Oil to deep fry

Salt to taste

Directions

Very finely mince the onions.

Mix the minced onions with half the breadcrumbs and about 2 tablespoons of milk.

Take about 2 tablespoons of the mixture and shape into a small ring on a foil-lined cookie sheet. Repeat until you have used all of the mixture.

Place the cookie sheet with the rings in the freezer for at least an hour.

When ready to cook the onion rings, heat oil to 350°F.

Take the rings out of the freezer and set aside.

In a medium bowl, mix garlic powder in with the remaining breadcrumbs.

In another medium bowl, mix together flour and enough milk to get a nice paste.

Dip an onion into the milk and flour mixture. Then dip into into the breadcrumbs.

Fry a handful of the rings at a time for 1 1/2 to 3 minutes or until golden brown.

Remove rings from the oil onto a rack or paper towels to drain. Repeat until all are cooked.

Lightly salt them and serve them immediately.