

CopyCat Outback Steakhouse Onion Rings

Ingredients

2 cups all-purpose flour

1 pc egg, beaten

2 tsp dried parsley

1 tsp garlic powder

2 tsp dried oregano

salt, to season

2 cups light beer

3 cups onions, sliced into rings, large

5 cups frying oil, up to 8 cups

For Serving:

$\frac{1}{4}$ cup marinara sauce, or dipping sauce of your choice per serving

$\frac{1}{4}$ tsp parsley, per serving

Directions

In a shallow mixing bowl, combine the flour, egg, and dried spices. Season with salt.

Gradually add the beer and whisk until a thick consistency is formed. Set aside.

Preheat the oil in a deep skillet over medium-high heat.

Once the oil turns hot, dip your onions in the batter and fry. Turn the onions so that both sides are golden brown.

Afterward, drain them on a paper towel.

Season with salt once your onion rings are dried. Serve with marinara sauce, garnish with parsley, and enjoy!