

# 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!