

CopyCat Red Robin Towering Onion Rings

Ingredients

1 tablespoon Fine Sea Salt
1 tablespoon freshly ground Black Pepper to taste
1 tablespoon Paprika
1 tablespoon granulated Garlic
1 tablespoon Sugar
4 large sweet Onions peeled and sliced into 3/4-inch slices
2 cups All-Purpose Flour
1/4 cup Cornmeal
6 large Eggs
1/4 cup Water
5 cups Panko Breadcrumbs
6 – 8 cups Canola Oil or Vegetable Oil for frying

Directions

Combine sea salt, pepper, paprika, garlic and sugar. Mix well. Set aside. Separate onions into rings.

On your work surface, set 3 large shallow bowls.

In the first bowl, combine flour, cornmeal and 1 teaspoon salt mixture. Mix well.

In the second bowl, add eggs and water. Whisk to mix.

In the third bowl, add panko and 1 teaspoon salt mixture. Mix well.

Dredge each ring in flour mixture, then egg mixture.

Dip back into flour mixture again, then panko mixture, pressing crumbs onto rings to ensure even coating.

Each breaded ring on to a parchment-lined baking sheet.

Repeat with remaining onions.

Cover loosely. Place in refrigerator to chill 30 minutes.

Heat oil to 350°F in a large deep skillet or electric fryer.

Fry rings in batches, allowing oil to return to 350°F between batches.

Place cooked onions on paper towel-covered baking sheet.

Sprinkle with remaining salt mixture, to taste.

Serve your Onion Rings like they do at Red Robin – with [Red Robin Ranch Dressing](#) and [Red Robin Campfire Sauce](#).