

CopyCat Ruby Tuesday Onion Straws

Ingredients

1 large Onion
2 cups Buttermilk
2 cup All-purpose Flour
1 tablespoon Salt
Freshly ground Black Pepper
1/4 – 1/2 teaspoon Cayenne Pepper Whatever is your heat preference.
Canola Oil for frying

Directions

Slice onions very thin. Cut the rings into smaller pieces.

Place in a baking dish. Cover with buttermilk for at least one hour.

In a medium bowl, combine flour, salt, pepper and cayenne. Set aside briefly.

Pour oil into a large pot, Dutch oven or deep fryer to a level that will allow deep frying. Heat oil to 375°F.

Grab a handful of onion pieces, throw into the flour mixture. Tap to shake off excess. Plunge into hot oil.

Fry for a few minutes and remove as soon as golden brown.

Repeat until all onion pieces are cooked.

Enjoy