

CopyCat TGI Fridays Cajun Onion Strings

Ingredients

1 large Onion very thinly sliced
1 cup All-Purpose Flour
1 1/2 teaspoons Salt
1/2 teaspoon White Pepper
Cajun Spice Blend store bought or homemade, of choice (See Box Below for Links to Some Good Recipes), to taste
1 cup Vegetable Oil

Directions

Separate onion slices into rings.

In a medium bowl add flour, salt, pepper and Cajun Seasoning. Mix well.

Pour oil into a medium skillet. Place over medium heat.

When oil is hot and shimmering, place onion rings in flour. Toss to coat well.

Carefully place floured rings in hot oil a handful at a time. Fry onions 6 to 8 minutes, until golden.

Remove to a paper towel-covered plate to drain.

Serve immediately.