

# 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.