



French Fried Onions

Jacob · 28/09/2024



Prep Time

5 mins

Difficult

Medium

Servings

25 mins

Description

These French fried onions are a great homemade alternative. This recipe makes a lot; they are so yummy I will never buy storebought fried onions again. Use any seasonings you prefer.

Ingredients

- - 3 large onions
- sliced into thin rings - 2 cups milk - 2 cups all-purpose flour - 1 pinch garlic powder
- or to taste (Optional) - 1 pinch onion powder
- or to taste (Optional) - 1 pinch ground white pepper
- or to taste (Optional) - salt to taste - vegetable oil for frying

Instructions

1. Soak onions in milk for 5 minutes. Combine flour
2. garlic powder
3. onion powder
4. white pepper
5. and salt. Add a handful of onions and toss to coat. Remove and repeat with remaining onions
6. one handful at a time. Heat oil in a large skillet or deep fryer. Fry onion in batches
7. stirring as needed
8. until evenly browned
9. 2 to 3 minutes each. Drain on paper towels and season with more salt. Store in an airtight container. Cook's Note I often just use 1 onion and about 1/2 cup milk and 1 cup flour with seasonings when I just want to use them for one dish. You may have to make what the original recipe calls for because you won't be able to stop eating them! Editor's Notes: We have determined the nutritional value of oil for frying based on a retention value of 10% after cooking. Amount will vary depending on cooking time and temperature
10. ingredient density
11. and specific type of oil used. Nutrition data for this recipe includes the full amount of milk and flour. The actual amount consumed will vary.