

## How to: Make Crispy Shoestring Onions

Posted By [Sara@Our Best Bites](#) On 09.16.2010 @ 11:01 pm

### Crispy Shoestring Onions

*Recipe by Our Best Bites*

1 large onion, halved and cut into 1/4 inch slices  
2 eggs  
2 tablespoons milk  
1 1/2 C flour  
1 teaspoon seasoning salt  
1 tsp black pepper  
1 tsp garlic powder  
vegetable oil for frying

Heat 2 inches of oil to 350 degrees. Make sure to use a pot with sides (as opposed to a skillet style pan) so the oil doesn't boil over when you add the onions). Working with a handful of onions at a time, dip in egg mixture and let excess drip off. Then dredge in flour and lightly toss to coat. Place onions in hot oil and cook until golden brown. Remove and place on folded papertowels to absorb oil. Repeat process until all onions are fried.

Yield: About 4 C of shoestring onions. Note that this is a lot! If you're not going to use extra for snacking, you may want to half the recipe.

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