

Baked Onion Rings from She Makes and Bakes

Prep time: 20 minutes; Bake time: 15 minutes at 450

Makes about 24 rings (about 4 servings)

1/2 cup all purpose flour

1 egg

1/2 cup buttermilk

1/4 teaspoon cayenne powder

1/2 teaspoon salt

1/4 teaspoon black pepper

30 saltine crackers

4 cups kettle-cooked potato chips

2 large yellow onions, cut into 24 large rings, 1/2 inch thick

6 tablespoons vegetable oil

Preheat your oven to 450 degrees and get out 2 large rimmed baking sheets. Spread 3 tablespoons of oil on each.

Take out three shallow dishes for dipping. In one, place 1/4 cup flour. In another dish, mix together the egg and buttermilk and then mix in the remaining 1/4 cup flour, cayenne, salt and pepper.

Using a food processor, pulse together the crackers and chips until well blended and they resemble coarse crumbs. Place these in the third dish.

One at a time, dip your onion rings in the flour, the egg mixture, and then the cracker/chip crumbs. Make sure they get coated on all sides in each container. Place on the greased baking sheet.

Cook the rings for 15 min, flipping each ring over half way through the baking time. I've found that using a fork to flip these works much better than tongs. Drain the rings on a paper towel and serve immediately.

Source: Barely adapted from The Best of America's Test Kitchen 2007