

# Simple Onion Rings

*a Short Attention Span Girl original*

1 large onion, cut into 1/4" slices and separated into rings  
1 C all purpose flour  
1/2 t salt  
1/2 t baking powder  
3/4C club soda  
oil for frying  
salt

If the onion is particularly hot, soak onion slices in cold salted water while preparing the batter.

In a bowl, whisk together the flour, salt and baking powder. Slowly whisk in the club soda until a thin batter is formed.

In a skillet, pour the oil in to measure 1 inch deep. Heat over medium to 365 degrees.

Dip an onion ring into the batter. Allow the excess batter to drip off and then carefully place in the hot oil. Fry until golden brown, turning so both sides cook evenly.

Remove onion rings to paper towels to drain. Sprinkle with salt.

Onion rings may be held in a 250 degree oven to keep warm while remaining onions are cooked.