

## Perfectly Crispy Onion Rings: A Classic Snack Done Right

These onion rings stand out for several reasons:



**TIME**  
**15 min**

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**ChefManiac**

### INGREDIENTS

- 2 large onions, sliced into rings
- 1 cup all-purpose flour
- 1 cup buttermilk
- 1 teaspoon paprika
- 1 teaspoon garlic powder
- 1 teaspoon salt
- 1/2 teaspoon black pepper
- Oil for frying

### DIRECTIONS

1. Begin by slicing the onions into thick rings, about 1/4 inch wide. Separate the rings and set them aside.
2. In a bowl, combine the flour, paprika, garlic powder, salt, and black pepper.
3. In another bowl, pour the buttermilk. Dip each onion ring into the buttermilk, allowing any excess to drip off.
4. Next, coat the buttermilk-dipped onion rings in the seasoned flour mixture, ensuring they are well covered.
5. Heat oil in a deep skillet over medium-high heat. Once hot, carefully add the onion rings in batches, frying until golden brown, about 2-3 minutes per side.
6. Remove the rings and place them on a paper towel-lined plate to absorb excess oil.
7. Serve hot with your favorite dipping sauce!

**More recipes:** [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/perfectly-crispy-onion-rings-a-classic-snack-done-right/>