

## Homemade French Fried Onions: Crispy, Golden, and Better Than Store-Bought

crispy, golden French fried onions



**OVEN**  
**350°F**

**TIME**  
**10 min**

**METHOD**  
**Air fryer**

**PRINT**  
**Recipe Card**

### INGREDIENTS

1 large onion, thinly sliced (yellow or white works best)

1 cup buttermilk (or regular milk with 1 tbsp vinegar)

1 cup all-purpose flour

$\frac{1}{2}$  teaspoon salt

$\frac{1}{2}$  teaspoon black pepper

$\frac{1}{2}$  teaspoon garlic powder

$\frac{1}{2}$  teaspoon paprika (optional, for extra flavor)

1 cup vegetable oil (for frying)

How to Make Homemade French Fried Onions:

1. Soak the Onions:

2. Prepare the Coating:

3. Heat the Oil:

4. Dredge the Onions:

5. Fry Until Golden:

6. Drain and Serve:

My Best Tips for Extra Crispy French Fried Onions:

Slice onions thinly - The thinner they are, the crispier they'll get.

Don't overcrowd the pan - Fry in batches to keep them crisp.

Use a thermometer - Keeping the oil at 350°F ensures even frying.

Season while hot - A sprinkle of salt right after frying enhances flavor.

What to Use Homemade French Fried Onions For:

On burgers or sandwiches - Adds crunch and flavor.

Over salads - A perfect topping for extra texture.

With mashed potatoes - A crispy contrast to creamy potatoes.

As a snack - Enjoy them straight out of the bowl!

In wraps or tacos - For a fun, crispy bite.

FAQs:

## DIRECTIONS

- 1. Soak the Onions:** Place the thinly sliced onions in a bowl and pour the buttermilk over them. Let them soak for at least 10 minutes. This step softens the onions and helps the flour coating stick better.
- 2. Prepare the Coating:** In a separate bowl, mix the flour, salt, black pepper, garlic powder, and paprika.
- 3. Heat the Oil:** In a deep skillet or Dutch oven, heat the vegetable oil to 350°F (175°C) over medium-high heat. Use a thermometer to keep the temperature steady.
- 4. Dredge the Onions:** Remove the soaked onions from the buttermilk, letting the excess drip off. Toss them in the flour mixture, coating them evenly. Shake off any excess flour before frying.
- 5. Fry Until Golden:** Working in batches, carefully drop the coated onions into the hot oil. Fry for 2-3 minutes, stirring occasionally, until they turn golden brown and crispy.
- 6. Drain and Serve:** Use a slotted spoon to remove the fried onions and place them on a plate lined with paper towels to drain excess oil.
- 7. Serve immediately, or store for later use!**
- 8. My Best Tips for Extra Crispy French Fried Onions:** Slice onions thinly - The thinner they are, the crispier they'll get.
- 9. Don't overcrowd the pan - Fry in batches to keep them crisp.**
- 10. Use a thermometer - Keeping the oil at 350°F ensures even frying.**
- 11. Season while hot - A sprinkle of salt right after frying enhances flavor.**

12. What to Use Homemade French Fried Onions For: These crispy onions aren't just for green bean casserole! Here are more ways to enjoy them:
13. On burgers or sandwiches - Adds crunch and flavor.
14. Over salads - A perfect topping for extra texture.
15. With mashed potatoes - A crispy contrast to creamy potatoes.
16. As a snack - Enjoy them straight out of the bowl!
17. In wraps or tacos - For a fun, crispy bite.
18. FAQs: Can I store these fried onions for later?Yes! Store them in an airtight container at room temperature for up to 3 days. To re-crisp, warm them in an oven at 300°F for 5 minutes.
19. Can I bake these instead of frying?Yes! Toss the onions in oil, spread them on a baking sheet, and bake at 375°F for 20-25 minutes, stirring halfway through.
20. Can I use an air fryer?Yes! Spray the coated onions with oil and air fry at 375°F for 10-12 minutes, shaking the basket halfway through.
21. These homemade : French fried onions are crispy, golden, and full of flavor, making them the perfect topping or snack. Whether you use them for holiday dishes, burgers, or just munching, they'll add an irresistible crunch to any meal.
22. Give them a try and let me know how they turn out!

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

Original recipe: <https://chefmaniac.com/homemade-french-fried-onions-crispy-golden-and-better-than-store-bought/>