Crispy Onion Rings

Crispy Onion Rings INGREDIENTS:

■ Large Onions: 2-3

All-Purpose Flour (Annapurna Maida): 1/2 cup

• Corn Starch: 1/4 cup

■ Red Chili Powder: 1/2 teaspoon

• Salt: To taste

Cold Club Soda: 1 cupBreadcrumbs: 2-3 cupsOil: For deep frying



PREPARATION:

- Slice the onions into rings.
- In a small bowl, mix Annapurna maida, corn starch, red chili powder, and salt
- Prepare a smooth, lump-free batter by gradually adding cold club soda.
- Dip an onion ring into the maida paste and coat well.
- Slowly drop the coated onion ring into the breadcrumbs and coat well
- Deep fry the battered onion rings in hot oil until golden brown.
- Drain the oil by placing the fried onion rings on paper towels

Raw Mango Cooler

Mint & Ginger Lemonade

Adai

Sweet Pongal

Saffron Cream Of Wheat Pudding

Spiced Chickpea Snack

Akki Roti

<u>Moroccan Harira Soup</u>

Coconut Chutney South Indian Salsa