

# Crispy Onion Rings






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### 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 cup
-  Breadcrumbs: 2-3 cups
-  Oil: 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

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## [Adai](#)

## [Sweet Pongal](#)

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