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Group Members		Absent on Lab day?
☺- Lab Leader		

Onion Rings

Ingredients:

1 onion
 1/2 C pre-made pancake batter
 2 tsp sugar
 1/4 C dry pancake mix
 Salt, to taste

Read through the directions/ingredients and:
CIRCLE all of the equipment needed
UNDERLINE all of the cooking techniques

Directions:

1. Cut onion into 1/2 in. slices, and separate into rings.
2. Combine pancake batter and sugar in a small mixing bowl.
3. Place onions and dry pancake mix into a small Ziploc baggie. Seal and shake to coat. (Do not throw this away when finished)
4. Pour oil 2 inches deep into a pan. Heat until a drop of batter can sizzle when dripped in.
5. Dip onions, one at a time, into pre-made pancake batter, coating well. Let excess drip off.
6. Using tongs, fry onion rings (in batches) 5-10 seconds each side or until golden brown. Turn occasionally and quickly, using your tongs.
7. Remove and drain on a plate covered in paper towels. You may lightly sprinkle salt on the onion rings if you want.
10. Serve immediately.