



CORNBREAD ONION RINGS

Prep: 30 min | **Yields:** 4-6 Servings

INGREDIENTS

- 3 yellow onions, sliced ½ inch thick
- 1 (6-oz. pkg.) Shawnee Mills buttermilk cornbread mix
- 1 egg
- ⅔ cup milk
- 1 cup Shawnee Best all-purpose flour
- ½ cup peanut oil

DIRECTIONS

1. Soak onions in cold water for at least one minute.
2. While onions are soaking, prepare the cornbread mix according to package directions.
3. Dip onion rings first into flour, then into batter.
4. Add peanut oil to large skillet; heat to medium high. Fry onion rings on both sides until golden brown