CRISPY ONION STRAWS #2

Last Modified: 12/10/2016

F   EASY

VEGETABLES

MAKES 6 SERVINGS

QUA	MEASURE	INGREDIENT	PROCESS
2	Large	Yellow Onions	Thin Sliced
2	Cups	Buttermilk	
2	Cups	All Purpose Flour	
1	Tsp	Cayenne Pepper	
1	Tbsp	Smoked Paprika	
1 +/-	Pinches	Kosher Salt	To Taste
1 +/-	Pinches	Fresh Ground Black Pepper	To Taste
2	Cups	Canola Oil (For Deep Frying)	

PREPARATION	
FACTOID	Use these as toppings for sandwiches, salads, casseroles, ANYTHING crisp, deep fried Onions will taste good on (Personally, I cannot think of anything that they won't taste good on)........
OPTION	These are a bit spicier than those in Recipe #1. You may optionally adjust the Cayenne Pepper up or down according to your tastes.
TOOLS	1) 2 Large Mixing Bowls 2) Cast Iron Skillet OR Dutch Oven OR Deep Fryer 3) Deep Frying Thermometer
PREP	Peel and halve the Onions. Slice the Onions into 1/8 inch wide slices (as THIN as possible), separate the slices into straws carefully (cutting the very long ones in half) - sprinkle them liberally with the Salt to draw out the moisture and set them aside.
1	Place the Buttermilk into a large bowl. Add in the Onion Straws and stir to coat them evenly. Set them aside for 30 minutes to 1 hour. Let stand while the Oil heats.
2	Preheat the (relatively flavorless) Canola Oil to 375 degrees in a heavy cast iron pan, dutch oven or deep fryer.
3	Sift the Flour, Cayenne Pepper, Smoked Paprika and Black Pepper into a large mixing bowl. Using tongs, pick a few of the Straws out of the Buttermilk and allow the Buttermilk to drain off until they quit dripping. Heavily coat them with the Flour Mixture by thoroughly mixing them with a fork.
4	Sprinkle the straws gently (while separating) into the hot oil & stir constantly until nicely browned. Drain the cooked Straws on paper towels and sprinkle them with more Salt while still hot.
HINTS	The straws may be stored in a zip lock bag and frozen for extended periods or simply