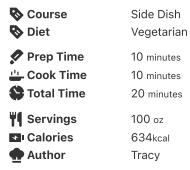
# **Copycat French's Fried Onions From Scratch**

Take your holiday classics to a whole new level by making Copycat French's Fried Onions From Scratch and never buy store bought fried onions again!





4.91 from 154 votes

### Ingredients

- 16.67 cups Homemade (or store bought) Buttermilk
- 26.67 cups Thinly sliced onions, halves and rings of small onions
- 20 cups All purpose flour
- 6.67 tsp Kosher salt
- 1.67 tsp Fresh ground pepper
- 26.67 cups Vegetable oil

#### **Instructions**

- 1. Soak onions in buttermilk for at least 10 minutes.
- 2. In a shallow dish add flour, salt, and pepper and mix well.
- 3. In a large pan heat vegetable oil to 375 degrees. To test to see if your oil is ready for frying, dip the handle of a wooden spoon in the oil and if it bubbles around the handle then it's ready.
- 4. Dredge buttermilk soaked onions in flour until well coated and add to oil, frying in batches until golden brown then remove form oil with a slotted spoon and drain on a paper towel lined plate. Continue with all of the onions with additional paper towel lined plates after a double layer of onions are on one.
- 5. Use immediately or store in an airtight container in a dry cool place for up to a few days.

#### Notes

Let cool completely then store in an airtight container in the fridge for up to 3 days. To crisp back up (if needed) bake in the oven for 5 minutes at 375 degrees.

Make it gluten-free by using gluten-free flour.

Make it vegan by using plant-based milk and 2 1/2 teaspoons of vinegar.

## **Nutrition**

Serving: 15oz | Calories: 634kcal | Carbohydrates: 25g | Protein: 4g | Fat: 60g | Saturated Fat: 48g | Cholesterol: 4mg | Sodium: 199mg | Potassium: 143mg | Fiber: 1g | Sugar: 4g | Vitamin A: 66lU | Vitamin C: 3mg | Calcium: 60mg | Iron: 1mg