









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

 Course	Side Dish
 Diet	Vegetarian
 Prep Time	10 minutes
 Cook Time	10 minutes
 Total Time	20 minutes
 Servings	100 oz
 Calories	634kcal
 Author	Tracy

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 from 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: 66IU | Vitamin C: 3mg | Calcium: 60mg | Iron: 1mg