



Recipe #465 Onion Rings,

Serving Size and Ingredients: 4 oz.

| 25 Servings | 50 Servings | 100 Servings | Ingredients |
|-------------|-------------|--------------|------------------------------|
| 25 cups | 50 cups | 100 cups | Oil For Frying |
| 6 ¼ cups | 12 ½ cups | 25 cups | Dry Pancake Mix |
| 6 ¼ | 12 1/2 | 25 | Large Spanish Onions, Sliced |
| | | | |
| | | | |
| | | | |
| | | | |
| | | | |
| | | | |
| | | | |
| | | | |
| | | | |
| | | | |
| | | | |
| | | | |
| | | | |

North Central New Mexico Economic Development District
 Council of Governments
 Non-Metro Area Agency on Aging
 PO Box 5115 Santa Fe NM 87502
 505-827-7313



Recipe #465 Onion Rings, Instructions:

- 1. Heat the oil in a large, deep skillet over medium high heat.***
- 2. Prepare pancake mix according to package directions.***
- 3. One at a time, dip Spanish onion rings into the prepared pancake batter, then into the hot oil. Fry until crispy and browned, about 3 minutes. Drain on paper towels.***

North Central New Mexico Economic Development District
Council of Governments
Non-Metro Area Agency on Aging
PO Box 5115 Santa Fe NM 87502
505-827-7313