

ZeroKrubm Onion Rings with Smoky Tallow Dip

Ingredients:

For the Onion Rings:

2 large onions, sliced into thick rings
2 eggs, whisked (optional: add 1 tsp water to loosen slightly)
 $\frac{3}{4}$ cup ZeroKrumbs
Pinch of salt
Optional: $\frac{1}{2}$ tsp smoked paprika or garlic powder

For the Smoky Tallow Dip:

1 $\frac{1}{2}$ Tbsp melted tallow (cooled slightly)
2 Tbsp mayonnaise or sour cream
 $\frac{1}{2}$ tsp smoked paprika
 $\frac{1}{2}$ tsp garlic powder
Salt to taste

Method:

1. Prepare the Coating:

In a shallow bowl, beat eggs with water. In another bowl, combine ZeroKrumbs, salt, and seasoning.

2. Coat the Rings:

Separate onion rings and dip each one into egg mixture, then into ZeroKrumbs.

Press lightly so the crumbs stick well.

3. Cooking Options:

- **Air Fryer:** 190°C for 8–10 minutes, turning halfway through, until crisp and golden.
- **Pan Fry:** Heat tallow in a frying pan over medium-high heat and fry rings until golden on each side. Drain on paper towel.

4. Make the Dip:

Stir together tallow, mayo (or sour cream), paprika, garlic powder, and salt. Serve warm for dipping.

Serving Ideas: Serve these hot and golden straight from the pan, with your smoky tallow dip on the side — they're unreal next to a juicy steak or piled onto a burger for that extra crunch.

