



## ***Bacon Onion Rings with Bacon Ranch Sauce***

### Onion Rings

3-4 cups vegetable oil  
1 lg. Vidalia onion  
1 cup whole milk  
2 Tbsp. bacon drippings  
3 crispy bacon strips, minced  
1 cup all purpose flour, heaping  
1 tsp. baking powder  
1/2 tsp. paprika  
salt (to taste)

### Bacon Ranch Dipping Sauce

1/3 cup buttermilk  
1/4 cup sour cream  
2 Tbsp. mayo  
2 garlic cloves, pressed  
1 Tbsp. bacon drippings  
2 crispy bacon strips, minced  
1 Tbsp. fresh dill weed, minced  
1 Tbsp. fresh parsley, minced  
salt and pepper (to taste)

Preheat oil in pot, over medium heat. (350 degrees)

Peel and slice onion to create rings. Peel off membrane between rings.

In medium bowl whisk milk, bacon drippings, flour, baking powder, paprika and salt together until smooth. Add minced bacon into batter and mix until evenly incorporated.

Dip onion rings into batter, covering completely; gently add to heated oil, one at a time. Cook onion rings in batches until deep golden.

Whisk sauce ingredients together in small bowl, until incorporated.