

Onion Ring Loaf with Dipping Sauce

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Ingredients

4 to 6 mild white onions
1 cup milk
3 eggs, beaten
Salt
About 2 cups pancake mix
Oil (for deep frying)
Parsley (optional)

Directions

Slice onions crosswise and separate into rings.
Soak rings in mixture of milk, eggs and salt for 30 minutes.
Dip each onion ring into dry pancake mix and fry until golden brown in oil heated to 375 degrees F.
Press the fried onions down firmly, without crushing, into a Bundt pan.
Bake at 400 degrees F for 10 to 15 minutes.
Turn onto a serving plate.

Dipping Sauce:

1/2 cup mayonnaise
2 teaspoons ketchup
2 teaspoons creamed horseradish
1/4 teaspoon paprika
1/4 teaspoon salt
1/8 teaspoon dried oregano
1 dash black pepper
1 dash cayenne

Mix all together and chill until needed.