Oven Baked Onion Rings

MULTIPLY RECIPE x10 for 60 people

\*Try making ahead of time and storing in sealed plastic containers then just put in oven on broil to heat/crisp up on Thursday.

Ingredients  
2 cups all-purpose flour  
2 teaspoons smoked paprika  
4 teaspoons salt  
2 cups buttermilk  
4 eggs  
3 cups panko breadcrumbs  
4 tablespoons olive oil  
2 large yellow sweet onions, such as Maui, sliced 1/4 thick  
   
Directions  
  
Preheat the oven to 450 degrees F. Place parchment paper onto 2 baking sheets (will have to do 10 times) and set aside.  
In a small bowl, combine the flour, paprika and 2 teaspoons salt. In another bowl or shallow dish, whisk together the buttermilk and eggs. Add half of the flour mixture to the buttermilk and beat until smooth and thickened.  
In a separate bowl, combine the panko, olive oil and remaining 2 teaspoons salt.  
Lightly dredge the onion rings in the flour mixture and then drop into the buttermilk. Drain the excess batter and then dredge in the panko mixture.  
Arrange on the prepared baking sheets in a single layer. You can place smaller rings inside bigger rings if necessary, just make sure there is space between them. Then place in the oven. Cook until golden brown, 14 to 20 minutes. Halfway through the cooking time, flip over each onion ring to ensure even crisping and browning.