

# Spicy, Crispy Onion Rings

YIELD: 4-6 servings

*Canola or peanut oil, for frying*

*1 cup all-purpose flour*

*½ cup cornmeal*

*3 large yellow onions, thinly sliced in rounds*

*2 tablespoons **Costantino's Kitchen Tuscan Steak Rub**, divided*

In a high-sided saucepan, heat the oil over medium heat until it reaches 350 degrees F.

In a medium bowl, combine flour, cornmeal and 1 tablespoon Tuscan Steak Rub. Toss the onion rings in the flour mixture to coat. Deep-fry the onion rings in 2 batches until crispy and lightly golden, 3 to 5 minutes. Drain on a paper towel for 1 minute, and then transfer to a large bowl.

Sprinkle with remaining Tuscan Steak Rub and toss the onion rings to evenly distribute the seasoning. Season with more salt if desired, and serve immediately.

