

GARLIC SCAPE FRIED "ONION" RINGS

Ingredients:

- Garlic Scapes
- 2 Eggs
- 1/4 Cup Milk
- 1 Cup Flour
- 1 Teaspoon Salt
- 1 Teaspoon Pepper
- 1 Teaspoon Paprika
- Olive Oil



Directions:

1. Cut about 2 inches of the tips off the garlic scapes, create a loop and use the tail end to wrap and tie it together. Sometimes they might not stay together or look as pretty but no worries, they still taste great
2. Mix together the eggs and milk and whisk to combine
3. Mix together the flour and seasonings in a separate bowl
4. Heat up your oil on medium/high, I only used enough Olive Oil for about ½ inch deep. Test to see if it's ready by flicking in carefully a drop of water. Does it sizzle? It's hot enough
5. Using one hand place the garlic scape in the flour mixture to coat as best you can
6. Using the other hand place in the egg mixture to coat and place back in the flour
7. Using the "flour" hand cover completely both sides with the flour and place either in the oil or on a cookie sheet/plate until your oil is ready
8. Fry 2-4 minutes each side
9. Place on a paper towel lined plate and let cool a bit

