



BEER-BATTERED ONION RINGS

INGREDIENTS

1 Large Yellow or Sweet Onion

1-1/4 Cups All Purpose Flour
(plus more for initial dredging)

1/4 tsp baking powder

1 tsp sea salt

1 tsp freshly ground black pepper

1 Cup of Beer (Pale Ale or an IPA)

Add cold water to get a smooth light texture

1L (33 fl oz) of cooking oil
(peanut oil is awesome, but canola or vegetable oil is cheaper and works great)

PREPARATION

STEP 1

Remove the root and end of your onion. Slice the remaining portion in half-inch to inch segments (creating rings).

STEP 2

Break apart the slices and submerge in ice water. Allow them to cool while you prepare the dredge.

STEP 3

Start heating your oil in a shallow frying pan to 375 degrees.

STEP 4

Combine the flour, baking powder, sea salt and black pepper. Add beer and cold water (or use beer for all of this step) and combine into a light batter (think light pancake batter).

STEP 5

In a second bowl, add flour for initial dredging.

STEP 6

Dredge onion slices, one at a time in the plain flour, then into your batter. Gently place them into the heated oil.

STEP 7

Heat about 90 seconds per side or until light, golden brown.

STEP 8

Lightly salt and serve.