

# BATTERED ONION RINGS

**F EASY**

Last Modified: 12/06/2016

PREP: 15 Min  
COOK: 30 Min  
DEEP FRYER

VEGETABLES

**MAKES 6 SERVINGS**

QUA	MEASURE	INGREDIENT	PROCESS
6	Large	Sweet Onions	1/2" Slices
1 1/2	Cups	All Purpose Flour	
PLUS			
		All Purpose Flour (For Dusting)	
1	Large	Egg	Beaten
1	Tsp	Cayenne Pepper	
1	12 Oz	Can Club Soda (From The Freezer, But Not Frozen)	

## PREPARATION

<b>OPTION</b>	You may alternately use a bottle of very cold Beer instead of the Club Soda for Beer Battered Onion Rings.
<b>TOOLS</b>	1) Medium Mixing Bowl 2) Dutch Oven 3) Plastic Bag 4) Wire Rack 5) Deep Frying Thermometer
<b>PREP</b>	None.
<b>1</b>	Cut the Sweet Onions into even 1/2 inch wide slices, separate the larger rings carefully - set aside those very small inner circles for use later.
<b>2</b>	Dust the Onion Rings lightly with a little All Purpose Flour placed in a plastic bag. Seal and shake the bag to evenly coat the rings. Set the dusted rings aside on a rack over paper towels for 10 minutes before breading and deep frying.
<b>3</b>	Preheat at least 2 inches of Peanut Oil to 375 degrees in a heavy deep cast iron dutch oven or a deep fryer.
<b>4</b>	In a medium mixing bowl, thoroughly mix all ingredients (including the leftover dusting Flour). Drop in the dusted Onion Rings and coat evenly with the Batter.
<b>5</b>	Lift out with a fork, allowing any excess Batter to drip away and drop the Onion Rings gently into the hot Oil & turn them over when half done. Drain the cooked Onion Rings on paper towels and immediately sprinkle them with coarse Salt.
<b>SERVE</b>	Place on a serving platter and serve while hot.