

BEER BATTERED ONION RINGS

F EASY

Last Modified: 03/15/2014

PREP: 15 Min
COOK: 3 Min
STOVETOP

VEGETABLES

MAKES 4 SERVINGS

QUA	MEASURE	INGREDIENT	PROCESS
4 ~ 6	Large	Sweet Onions (Vidalia, Bermuda, Etc.)	3/4" Rings
2 +/-	Tbsp	Sweet Hungarian Paprika	
1 +/-	Pinches	Kosher Salt	To Taste
6	Cups	Canola Oil (For Deep Frying)	

CRISP BEER BATTER

1	Cup	All Purpose Flour	
8	Oz	Bottled Beer (American Lager)	COLD
2	Oz	Vodka (Bottom Shelf)	COLD
1	Tbsp	Spanish Hot Paprika	

PREPARATION

FACTOID	This Batter is GREAT as a coating for just about anything you want to deep-fry. Fluffy and light in texture.
FACTOID	The Batter color and depth of flavor depends completely upon how dark and flavorful or light the Beer is that you choose to use. You can go from a Guinness Stout that will completely override the flavor of whatever Vegetable you are frying, down to a Light colored Lager that allows the Vegetable flavors to shine through.
FACTOID	The Vodka helps to create a very crunchy Batter that is almost Tempura-like.
TOOLS	<ol style="list-style-type: none"> 1) Dutch Oven 2) Deep Frying Thermometer 3) Large Mixing Bowl 4) Medium Mixing Bowl 5) Fine Wire Strainer 6) Deep Fryer Strainer Ladle 7) Aluminum Half Sheet Pan & Wire Rack
1	Peel, slice and separate the Onions into Rings that are roughly 3/4 of an inch wide.
2	In a dutch oven over high heat, Add in the Canola Oil and heat it to 375 degrees. Monitoring it constantly with the frying thermometer.
3	Meanwhile, pour the Beer into a large mixing bowl and stir in the Vodka. Slowly whisk in the Hot Paprika and Flour. The batter should be thick enough to evenly coat the Onion Rings, but should also be easy to stir.
4	Gather the Onion Rings in a medium mixing bowl and using a fine wire strainer, sprinkle them evenly with the Sweet Paprika while tossing the Rings.
5	Line the sheet pan with several layers of paper towels and place the wire rack on top.
6	Stir the Batter slightly. Dredge an Onion Ring in the Batter. The Ring should be lightly coated. If the Batter is too thick, add in a little Water to thin it out. If it is too thin, lightly whisk in a little more Flour.

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7	Dip a few Rings into the Batter and using a fork, hold them up to drain any excess Batter off and place them one at a time into the hot Oil. As the Onion cooks, it should slowly rise to the top of the Oil. Once the edges are golden, flip the Rings over and cook until lightly browned all over, about 2 to 3 minutes. Frying in small batches, place them on the wire rack and sprinkle each generously with coarse Salt.
CAUTION	Adjust the stovetop heat to attempt to maintain the Oil temperature as closely to 375 degrees as possible.
SERVE	Place on a serving platter and serve while hot.