

GUINNESS BEER BATTERED ONION RINGS

Prep Time: 15 minutes

Cook Time: 10 minutes

Serves: 6

Golden crispy homemade onion rings—these are really worth the extra effort! This recipe features fresh-cut slices of sweet Vidalia onion dipped in a hearty buttermilk and Irish beer batter, served fresh-fried crunchy and delicious seasoned with salt and garlic pepper.

Why try? Did we say golden crispy homemade onion rings!

INGREDIENTS

- 2 large Vidalia onions, peeled, cut into 1/2-inch-thick slices
- 2 cups buttermilk
- 2 cups flour
- 1 teaspoon California-style garlic pepper seasoning
- 1 teaspoon kosher salt
- 1 (12-oz.) bottle Guinness® Extra Stout Beer
- 4 cups canola oil



PREPARATION

- 1 Separate sliced onions into rings, transfer to bowl and cover with buttermilk.
- 2 Combine 1 cup flour, garlic pepper and salt in bowl and stir to blend.
- 3 Combine 1 cup flour and beer in bowl and whisk to blend.
- 4 Heat oil in deep heavy pan or deep fryer to 350°F.
- 5 Working in small batches; remove onions from buttermilk and drain. Dredge in seasoned flour; shake excess. Dip in beer batter; drain excess.
- 6 Carefully lower onion rings, one at a time, into hot oil (do not overcrowd) and deep-fry until golden brown, turning several times during frying with tongs. Remove from oil and drain on paper towels.
- 7 Repeat process with remaining onion rings.
- 8 Season with salt, if desired. Serve hot.



Recipe courtesy of
foodchannel.com

