



Garden Fresh Farm Recipes

Beer Battered Onion Rings

I love onion rings, especially the ones that are coated with a batter. This recipe features a can of Bud in the batter. They fry up and look great and taste wonderful. They also go with a cold beer or two.

INGREDIENTS:

- 1 can Bud
- 2 cups flour
- 1 teaspoon baking powder
- 1 large egg (lightly beaten)
- 2 large Spanish onions cut into 1/2" wide circles
- Salt and pepper to taste
- 1/2 cup flour
- Oil for frying

DIRECTIONS:

Mix the beer, flour, baking powder, salt and egg into a batter in a bowl. Powder onions rings with flour and shake off any excess, this allows the batter to stick to the rings when frying. Dip the onion rings into the batter. Shake off excess. Fry the rings in preheated 375F oil until cooked golden brown, about 3 minutes. Place on paper towels and season with salt if necessary.