

RECIPE #6

FABULOUS FRIED ONION RINGS

1 1/2 cups flour  
1 1/2 cups beer, active or flat, cold or at room temperature  
3 very large yellow onions

Batter:

Combine flour and beer in a large bowl and blend thoroughly, using a whisk. Cover the bowl and allow the batter to sit at room temperature for no less than 3 hours.

Twenty minutes before the batter is ready, preheat oven to 200 degrees. Place brown paper (supermarket bags) or layers of paper toweling on jelly roll pan. Carefully peel the paper skins from the onions so that you do not cut into the outside onion layer. Cut onions into 1/4-inch thick slices. Separate the slices into rings and set aside.

On top of the stove, or in Fry Baby, melt enough shortening to have at least 2 inches of grease. Heat shortening to 375 degrees.

With metal tongs, dip a few onion rings into the batter. Then carefully place them in the hot fat. Fry rings, turning them once or twice until they are an even, delicate golden color. Now transfer them to the paper-lined pan. To keep warm, place them on the middle shelf of the pre-heated oven until all the onion rings have been fried.

To freeze:

Fry rings and drain on brown paper at room temperature. Arrange on jelly roll pan and freeze. When frozen, pack in plastic bags and return to freezer.

To reheat:

Arrange on jelly roll pan and place in preheated 400 degree oven for 4-6 minutes.