

Beer Battered Onion Rings by Lynn's Recipes



Lynn demonstrates how to make Beer Battered Onion Rings. These are great as a side dish for a barbeque.

Ingredients:

- Large Onion, sliced and separated into rings
- 1 cup plus 2 Tablespoons all-purpose flour
- 1 teaspoon baking powder
- 2 Tablespoons paprika
- 2 Tablespoons garlic powder
- 2 Tablespoons onion powder
- 1 Tablespoon ground black pepper
- 1-1/4 cups beer

Peanut or vegetable oil

Whisk flour, baking powder, paprika, garlic powder, onion powder, black pepper, and beer until no lumps of flour remain. Refrigerate 30 minutes before using.

Heat oil in a large pot until it is 350°.

Dip onion rings into batter and fry until golden brown. Remove and drain on paper towels. Sprinkle with salt and serve with ketchup or whatever is desired.

[Link to Aroma Induction Hot Plate](#)

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Lynn's Recipes: September 2013
www.lynnrecipes.com

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