

## Dan Ralston's Kitchen

### Beer Batter Onion Rings

Serves 4-6

1 and ¼ Cup All Purpose Flour

1/8 Tsp. cayenne pepper

Salt and pepper to taste

1 Can beer (not light beer, you need the yeast and flavor of a regular or full bodied beer)

4-6 medium Vidalia or Maui onions

Oil for deep frying

There is a trick to this recipe that absolutely has to be followed for success. Your rings must be coated with the batter and refrigerated for at least 4 hours before frying. If this step is not taken the batter will slide right off of the rings and you will be left with a gooey mess.

In a large mixing bowl mix the flour with the cayenne and salt and pepper. Whisk in the beer and beat until smooth.

Peel the onions and slice across the rings into 3/4 inch slices. Delicately separate the slices into rings and add to the bowl of batter, save the smaller ends and rings for another use. Mix the onion rings until thoroughly coated, cover and refrigerate 4 hours or overnight. Turn them in the batter after the first 2 hours or so.

In a large skillet heat 2 inches of oil until hot but not smoking. You can test for proper temperature by dropping a small piece of bread in the oil. When it fries remove it and, in batches, fry the onion rings. In a single layer fry for approximately 1 minute per side or until just nicely browned. Remove and drain on paper toweling. Keep warm in a 200 degree oven while you fry additional batches.

These sweet onion rings are perfect with grilled steaks or a big burger.