

# Beer Battered Onion Rings

1 large white or yellow onion  
1 - 12 oz. can or bottle of light ale or carbonated water  
1 1/2 cups all purpose flour  
1/2 teaspoon paprika  
1/2 teaspoon garlic powder  
1 1/2 teaspoon salt  
Vegetable or Canola oil

Peel and slice the onion into thick rings. Carefully separate the onion rings and set them aside.

Measure out 3/4 cups of the beer without any foam.

In a bowl, whisk together 1 cup of flour, paprika, garlic powder and 1 teaspoon salt.

Slowly add the beer, whisking constantly, until you have a thick batter with no lumps. If the batter is too thick, add more beer, a little at a time as you whisk. Do not over do it and make it too liquid but also do not make it too thick.

Set your batter aside and allow it to rest for about 10 minutes.

Heat about 3 inches of oil in a pot or wok until it reaches 350 F (176 C).

Place the remaining 1/2 cup of flour in a shallow bowl. Add the remaining 1/2 teaspoon of salt and mix well.

Place the onion rings in the flour and shake off the excess. Then put them inside the batter. Shake off the excess as well. Using a skewer or chopstick makes life easier.

Cook the onion rings for about 3 minutes per side until evenly browned.

Transfer the onion rings onto a cooling rack, over a paper towel lined cookie sheet, so that any excess oil drains. Do not place them directly on top of a paper towel as they will get soggy.