

Beer Battered Onion Rings

Ingredients

- 1 large white onion.
- 50g of cornflour.
- 50g of self-raising flour.
- 80 mls of cold beer.
- Pinch of salt.

Method

Step 1:

Preheat your fryer to 180°.

Step 2:

Start by cutting off each end of the onion then take the skin off. Turn the onion on its side and carefully slice into 1cm slices, then separate all the rings and place to one side.

Step 3:

To make the batter, add the flours and the salt into a big bowl then open the bottle of beer and pour in, don't open the beer until you are just about to use it so that it keeps all its gas. Using a balloon whisk give the batter a good mix so you have no lumps. If the batter is too runny add a bit more flour or if it's too thick add some more beer.

Step 4:

Add the onions to the batter and be sure to coat them really well.

Step 5:

The oil should now be hot so slowly place the onions into the fryer, depending on how big your fryer is you may have to do this in batches. You want to cook the onion rings for around 5 mins or until golden brown and crispy. Have a big bowl with kitchen paper at the ready and whilst the onions are cooking finish off the bottle of beer.

Step 6:

As soon as the onions are cooked give them a shake and tip them into the bowl with kitchen paper and sprinkle with salt, transfer them to a large bowl or plate and enjoy.



Recipe by Family Home Cook
www.familyhomecook.co.uk