

Super Crispy Beer Battered Onion Rings

Have them piled high next to a beautiful thick cut of steak, inside a juicy burger, with some love me tender BBQ ribs or just by themselves with a cold beer.

However you like them, they are always a good idea!



Serves: 2

Prep Time: 5 minutes

Rest/Marinate Time: 0

Cooking Time: 10 minutes

Ingredients

- 1 large onion.
- 50 g of cornflour.
- 50 g of self-raising flour.
- 100 ml of cold beer.
- 1 tsp of Cajun spice.

Method

- First things first preheat your fryer to 180°, if you don't have a fryer use a heavy-based pan. Cut 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.
- To make the batter, add the flours and a pinch of 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.
- Add the onions to the batter and be sure to coat them really well. By now the oil should 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 onions rings for around 5 mins or till golden brown and crispy.
- 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.