



Beer Battered Onion Rings

Oscar · 28/09/2024



Prep Time

25 mins

Difficult

Medium

Servings

6

Description

My motherinlaw taught me how to make these beer battered onion rings You can actually use this batter for deepfrying any vegetable

Ingredients

- - 2 cups all-purpose flour - 1 large egg
- beaten - 2 teaspoons dried parsley - 2 teaspoons garlic powder - 2 teaspoons dried oregano - salt and pepper to taste - 1 cup beer - 3 large onions
- sliced into rings - 1 cup oil for frying

Instructions

1. Combine flour
2. egg
3. parsley
4. garlic powder
5. oregano
6. salt
7. and pepper in a shallow bowl. Gradually add beer
8. stirring
9. until a thick batter forms. Add more or less beer depending on the desired consistency of the batter. Heat oil in a heavy frying pan over medium-high heat (adjust amount
10. depending on the size of your pan
11. so that you have a couple of inches of oil). When oil is hot
12. dip onions in batter and fry
13. turning once to brown evenly on both sides. Drain on paper towels. Cook's Note I also use this batter for zucchini
14. eggplant
15. jalapeños
16. etc. Editor's Note We have determined the nutritional value of oil for frying based on a retention value of 10% after cooking. The exact amount may vary depending on cook time and temperature
17. ingredient density
18. and the specific type of oil used.