



Beer Battered Onion Rings

**Ingredients:**

- 1 yellow onion , peeled and sliced into ¼" thick slices
- 1 cup buttermilk
- 1 cups flour , divided
- ¼ tsp kosher salt
- 1/8 tsp black pepper
- ¼ tsp garlic powder
- ¾ cup beer
- Vegetable oil , 3 inches deep

Method:

1. In a large bowl add the onion slices and buttermilk together and let soak for ten minutes while you make the batter.
2. In a second large bowl add a half a cup of the flour, salt, black pepper and garlic powder and whisk them together.
3. Add the beer and whisk until just combined.
4. In a third bowl add the remaining flour.
5. Add vegetable oil to a Dutch oven (about 3 inches deep) and heat on medium-high heat to 350 degrees.
6. Using tongs remove the onions from the buttermilk and let drip dry.
7. Dredge in the flour then through the beer batter one at a time.
8. Add to the oil and cook for 2-3 minutes or until golden brown.
9. Cool on a cookie sheet or cooling rack, do not place onto paper towels.