

PyroDust
Beer Batter Onion Rings

Appetizers

SERVINGS: 2

INGREDIENTS:

2 Cups PyroDust Beer Batter mixed
1 Large onion



DIRECTIONS:

Prepare the onion by Cutting into 1/2 inch thick slices, and separating the slices into rings.

Dip the Onion slices in the Beer batter mix, Shake off the excess batter and Deep fry at 360 Degrees Fahrenheit, until golden brown.

Tip:

The secret to this is the thickness of the Beer Batter, too thin and it will wash off in the oil, to thick and you get too much breading. The batter should be able to just barely hold the peaks and valleys formed by folding over the batter with a fork.

This will give you a different texture then the dry flour, dredge and wet dip method

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