

Spiced Beer Batter Onion Rings

1 cup (250 mL) lager	2 tsp (10 mL) salt
1 cup (250 mL) all-purpose flour	2 tbsp (25 mL) vegetable oil
2 tsp (10 mL) paprika	2 large Spanish onions, peeled
2 tsp (10 mL) ground cumin	Oil for deep frying
1/2 tsp (2 mL) cayenne	

1. Whisk together lager, flour, paprika, cumin, cayenne, salt and vegetable oil in a large bowl.
2. Cut onions into 1/4-inch (5 mm) rounds, separate into rings.
3. Heat oil in wok or deep fryer until thermometer reaches 350°F (180°C). Stir rings into batter and fry a few at a time until golden, about 2 to 3 minutes. Drain on paper towels.

Makes 4 servings

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