

CopyCat A&W Onion Rings

Ingredients

1 cup tempura batter mix
1/4 teaspoon onion powder
1/8 teaspoon ground black pepper
1/2 cup water
1/4 cup beer
1 extra large white onion, sliced 3/8 inch thick
6 cups vegetable oil, in deep fryer

Directions

Preheat the deep fryer to 375 degrees F.

Combine the tempura mix with the spices and liquid to make a batter using a fork. There will be some small lumps; don't worry about those.

Slice the onion, and separate all of the rings. Dip the individual rings in the batter, and drop into the preheated oil.

Deep fry 3-5 minutes until golden brown. Remove to a paper towel lined plate, salt lightly and serve.