

CopyCat O'Charley's Beer Battered Onion Rings

Ingredients

1 1/3 cup All-Purpose Flour
1 teaspoon Salt
1/4 freshly ground Black Pepper to taste
1 tablespoon Vegetable Oil
2 egg Yolks
3/4 cup good Beer
2 large Sweet Onions
Vegetable Oil for frying

Directions

In a large mixing bowl, add flour, salt, pepper, 1 tablespoon vegetable oil and egg yolks. Mix.

While whisking, gradually in the beer. Mix well to form a thick batter.

Place bowl, , covered, in the refrigerator, for 3 to 4 hours before using to allow to chill completely.

Pour enough oil to fry onion rings (about 2 inches) into a large pot (alternately use a deep-fryer, if you have one).

Place pot on stove top and heat oil to 370°F.

Peel and slice onions into thick rings. Separate rings.

Dip rings, 3 to 4 at a time, into the batter.

Place rings into hot oil and deep fry until golden brown.

Remove onion rings to a paper towel-covered plate to drain.

Repeat until all rings are fried.

Enjoy hot with a dipping sauce.