

FABULOUS FRIED ONION RINGS

1½ c. flour

3 lrg. onions, any kind

3 to 4 c. shortening

1½ c. beer, active or flat, cold
or at rm. temp.

BATTER:

Combine flour and beer in a large bowl and blend thoroughly, using a whisk. Cover the bowl and allow the batter to sit at room temperature for no less than 3 hours. Twenty minutes before the batter is ready, preheat oven to 200*. Place brown paper from supermarket bags or layers of paper toweling on a jelly roll pan. Carefully peel the papery skins from the onions so that you do not cut into the outside onion layer. Cut onions into ¼ inch thick slices. Separate the slices into rings and set aside. On top of the stove, melt enough shortening in a 10-inch skillet to come 2 inches up the sides of the pan. Heat the shortening to 375*. With metal tongs, dip a few onion rings

into the batter. Then carefully place them in the hot fat. Fry rings, turning them one or twice until they're an even, delicate golden color. Now transfer to the jelly roll pan. To keep warm, place them on the middle shelf of the preheat oven until all have been fried. TO FREEZE: Fry rings and drain on brown paper at room temperature. Arrange on jelly roll pan and freeze. When frozen, pack in plastic bags and return to freezer. TO REHEAT: arrange on jelly roll pan and place in a preheated oven of 400* for 4 to 6 mins.