

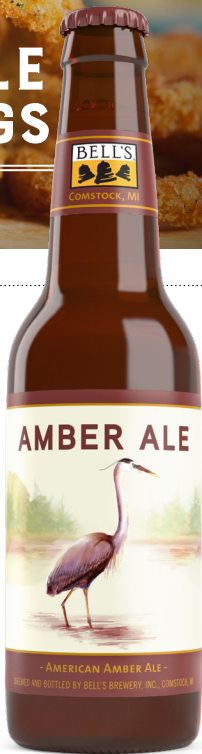


BELL'S AMBER ALE ONION RINGS

SERVING SIZE: 5-6 SERVINGS

INGREDIENTS:

- 4 cups flour
- 1/3 cup salt
- 1 TBS cornstarch
- 2 tsp black pepper
- 2 tsp garlic powder
- 1 tsp cayenne
- 3 ½ cups Amber Ale
- 2 quarts vegetable oil (for frying)
- 3 white or yellow onions,
cut into thick rings
(about ½ inch to 1 inch thick)



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INSTRUCTIONS:

1. Heat oil in a large pot to 350°F. If you don't have a frying or candy thermometer, you can test the oil with a small amount of the batter, if the batter fries up golden brown in 1-2 minutes the oil is good for frying.
2. Mix all dry ingredients together.
3. Add Amber Ale to dry ingredients, if mixture is too thick, add more Amber Ale. The mixture should be similar in consistency to cake batter.
4. Put the onions into the batter, ensuring even coverage around all of the rings.
5. Fry the onion rings in the 350°F oil for 1 ½ to 2 minutes, or until a deep golden brown.
6. Pull the onion rings out of the oil and let them drain on a plate with some paper towel to soak up excess oil.
7. Sprinkle a little salt over them and enjoy with your favorite sauces and an Amber Ale.

Serve hot and crispy with your favorite sauces and a Bell's Amber Ale.