



# Noreen's Kitchen

## Batter Fried Onion Rings

### Ingredients

1 recipe of basic beer batter

1 or 2 large sweet onions

### Step by Step Instructions

Heat oil in a large pot or deep fat fryer to 375 degrees.

Peel and slice onions into 1/4 inch slices.

Separate the rings of the onion carefully so you don't break them.

Dip the onions into the batter and place gently into the hot oil.

Fry until golden brown on both sides. It may be necessary to turn the rings over to fry both sides.

Remove after approximately 1 minute and place on some paper towel to drain.

Sprinkle with salt and serve with ketchup, ranch dressing or your favorite sauce for dipping!

**Enjoy!**