

## *Sonny Bryan's Onion Rings*

*(Recipe can be cut in half)*

4 eggs, beaten

1 cup milk

1 cup beer

4 cups flour

2 teaspoons baking powder

Vegetable oil for frying

4 extra large white onions, sliced to ½" wide rings

Coarse salt to taste

1. Mix eggs, milk and beer in bowl.
2. In each of two bowls, mix 2 cups flour and 1 tsp baking powder (Hint: it helps to have more in the 2<sup>nd</sup> bowl).
3. Heat oil to 350-400°.
4. Dip the onion rings into egg mixture and then into the first bowl of dry ingredients. Redip into egg mixture and then into the second bowl of dry ingredients. Add onion rings to hot oil in small batches.
5. Fry the rings for ~3 minutes until crispy and golden brown. Remove with slotted spoon or long-tined fork. Drain on paper towels. Salt to taste.

*This works great with fish or other foods!*