

# Guinness Battered Onion Rings

**Difficulty:** Beginner

**Prep Time:** 10 minutes

**Makes:** 4-6

## Ingredients

- 5 cups vegetable oil
- 2 large sweet or yellow onions
- 1 cup all-purpose flour
- 1 cup cornstarch
- 1 tablespoon baking powder
- ½ tsp paprika
- ½ tsp salt
- ½ tsp pepper
- ½ tsp garlic powder
- 1 tsp mustard powder (ground mustard)
- 1 can or bottle of Guinness Stout beer
- 2 tbsp Dijon mustard
- 1 tsp honey

## Instructions

Begin by slicing the onions into ½ thick rings, removing the smallest inner rings and any broken pieces. Separate them carefully and place them to the side. In a large mixing bowl, sift together the flour, corn starch, baking powder, paprika, salt, pepper, garlic powder, and mustard powder. In a separate bowl, whisk together the beer, Dijon mustard and honey. Gently add the wet ingredients to the dry, stirring thoroughly.

Before battering the rings, add the oil to a large sauté pan and heat the oil to 375°F. Prepare a pan with paper towels or a wire rack for the finished rings to rest on. When the oil has heated to the right temperature dip each onion slice in the batter, making sure each ring is coated well. Add the battered rings directly to the oil in small batches (3-4 rings per batch depending on the size of the pan). Cook until the rings are golden brown on each side, 2-4 minutes, flipping halfway through. Place finished rings aside to cool, batter the next round, and continue until all rings are ready. Serve right away hot!

