

TIM FARMER'S COUNTRY KITCHEN

ONION RINGS (BEER BATTERED)

*1 1/2 cups self rising flour
4 tablespoons cornstarch
1 1/2 teaspoons baking powder
1/4 teaspoon baking soda
4-5 tablespoons lemon pepper
Dash of salt
12 ounces of beer
1 teaspoon hot sauce
Onion, cut into rings*



Mix all ingredients together until smooth thick batter forms. Cut onion into rings and separate. Coat in batter on all sides. Submerge half of onion in 300 degree olive oil, holding on for 30 seconds to let start cooking, so it won't stick to bottom. Release and it will float to top. Fry until golden brown, remove and drain on paper towel. Serve with remoulade dipping sauce.