

# TIM FARMER'S COUNTRY KITCHEN

## ONION RINGS

*1 1/2 cups flour*

*Tellicherry pepper*

*4 tablespoons corn starch*

*1/2 teaspoon baking powder*

*1/2 teaspoon baking soda*

*1/2 teaspoon salt*

*1/4 teaspoon smoked paprika*

*1/4 teaspoon onion powder*

*1 1/2 cups beer*



*Onions, cut in rings.*

Heat oil to 325-340 degrees.

Mix together all ingredients with a whisk until combined. Dip onions in batter and place in hot oil until golden brown. Remove and drain on paper towels.