

TIM FARMER'S COUNTRY KITCHEN

ONION RINGS

*1 1/2 cups self rising flour
1/3 cup corn starch
1 1/2 teaspoons baking powder
1/4 teaspoon baking soda
Salt
All purpose seasoning
12 ounce Irish beer*

Onions, cut in rings

Mix together all ingredients until wet batter is formed. Sprinkle extra flour on both sides of onion rings and dip in batter, coating on both sides. Drop in 300 degree olive oil and fry until golden brown.

