



Redhanded Onion Rings

Who doesn't love onion rings?



Ingredients

- 2 cups of flour divided
- 2 tsp of Paprika
- 1 tsp of Garlic Plus
- 2 tsp of Salt
- 1 tsp of Pepper
- 1 1/2 cups of Redhanded Irish Red Ale
- 2 Large Vidalia or Yellow Onions

Cut onions into 1/2 inch thick rings and toss them into 1/2 cup of flour and set aside.

Mix in a separate bowl 1 1/2 cups of flour, paprika, garlic plus, salt and pepper and 1 1/2 cups of Redhanded.

Take the remainder of the Redhanded and pour into a glass, that's for you.

Coat rings in batter (shaking off any excess), while sipping on the beer.

Heat oil to 375F and fry until golden brown, once finished place on a paper towel to absorb the excess oil.

Leftovers can be crisped back up the following day in 400F oven. But there shouldn't be leftovers.

