

Provence Onion Rings

Also Known As

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|---------------|--------------|---------------------|------------------------|
| Course | Yield | Type of Food | Main Ingredient |
| Side Dish | 4 servings | Vegetable | |

Comments

These lightly battered rings, seasoned with herbs and Dijon mustard, cook up crisp and golden.

Prep Time

Cooking Time

Ethnic Origin

1/8=.125 1/4=.25 1/3=.33 3/8=.375 1/2=.5 5/8=.625 2/3=.66 3/4=.75 7/8=.875

Pre-Heat? Yes

Temperature

Grease Pan? Yes

Measure

Ingredient

Measure

Ingredient

| | | | |
|----------|---|--|--|
| 2 | sweet onions, approx. 8 ozs. | | |
| 1 cup | flour | | |
| 2 tsp. | Herbs de Provence | | |
| 1 tsp. | sea salt | | |
| .25 tsp. | cayenne pepper | | |
| 1 cup | beer | | |
| 2 Tbs. | Dijon mustard | | |
| | peanut, corn, or vegetable oil for frying | | |

Instructions

Peel sweet onions and cut crosswise into 3/8-inch thick slices; separate into rings.

In a medium bowl, combine flour, herbs and seasonings.

Gradually stir in beer; add mustard and whisk batter until smooth.

Heat about 3 inches of oil in a deep fat fryer or large kettle to 375° F.

Dip the rings into the batter, coating well, and allow excess batter to drip back into the bowl.

Fry the onion rings in small batches for about 3 minutes, or until golden brown, turning occasionally.

Transfer onion rings with a slotted spoon to paper towels to drain.

Serve hot.