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## Best Ever Onion Rings

*The addition of rice flour to the batter makes these onion rings super crunchy on the outside while the use of a freshly harvested, locally grown sweet onion guarantees a meltingly soft interior. They're great plain, but the creamy, sweet heat of the Thai inspired dipping sauce takes them over the top- Bet you can't eat just one!*

### For the Onion Rings:

¼ cup all purpose, organic, unbleached white flour  
One large freshly harvested sweet onion, cut into half inch rings and separated

### For the Batter:

½ cup all purpose, organic, unbleached white flour  
½ cup rice flour  
1 teaspoon baking powder  
1 teaspoon salt  
1 cup light beer at room temperature

### For the Dipping Sauce:

¼ cup mayonnaise  
¼ cup sweet Thai Chili Sauce

Put the ¼ cup of flour in a paper bag and add the onion rings.  
Close the top of the bag and shake it to lightly cover the rings in the flour.  
Place the bag to one side and make the batter.

Combine the dry ingredients in a medium sized mixing bowl, add the beer, and stir well to make a batter (It should be about as thick as pancake batter.).

Heat 2 inches of your favorite frying oil in a large deep skillet or wok to 365 degrees.

Remove the flour dusted onion rings from the paper bag, shake them gently to remove any excess flour; dip them, one at a time, in the batter; and gently lay them in the oil. Do not crowd the pan or they won't crisp up very well.

When the onion rings are light brown on one side, gently turn them over, and fry them until golden on the other.

Remove the fried onion rings from the oil and place them on a paper towel lined platter to drain. Sprinkle them lightly with salt.

Allow the oil to come back up to 365 and fry the remaining onion rings. If the batter in the bowl thickens while you're frying the onion rings, just add a little more beer to thin it.

When the last batch of onion rings is finished, blend the mayonnaise and chili sauce in a small bowl.

Put the onion rings on a serving platter. Serve them immediately with the sauce on the side.

Serves 4 as an appetizer.

*Victoria Wessler*

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