

Ingredients:

- 1 1/3 cup all-purpose flour
- 1 teaspoon salt
- 2 large sweet onions, sliced
- 1/4 teaspoon pepper
- 1 tablespoon vegetable oil
- 2 egg yolks
- 3/4 cup beer

Preparation:

Mix together the flour, salt, pepper, oil and egg yolks. Gradually whisk in the beer. Refrigerate the batter 3 to 4 hours before using. Slice onions into rings; separate rings and dip in the batter. Deep-fry in batches in 370° oil until golden brown.

All-Purpose Deep Frying Batter

Ingredients:

- 1 cup all-purpose Flour
- 1 tsp Baking Powder
- 1/2 cup Cornstarch
- 1 cup Water
- 2 tsp Salt
- 1 tsp Sugar
- 1 tsp Oil

Directions:

Mix all of the ingredients together and blend until there are no lumps. Preheat the oil in your deep fat fryer to the proper temperature for the food you are cooking. Dry the fish with a paper towel and dip into the batter. Place in the hot oil one piece at a time. Try to keep the pieces from colliding until the batter has had a chance to set (which it does almost instantly). Cook until the batter has turned a golden brown, remove to a paper towel to drain and serve at once. Serving size: enough for about 2 pounds of fish.

VEGETABLES IN ITALIAN BEER BATTER

1 1/4 c. flat beer
1 1/3 c. flour
2 tbsp. grated Parmesan cheese
1 tbsp. snipped parsley
1 tsp. salt
Dash garlic powder
1 tbsp. olive oil
2 beaten egg yolks
2 stiffly beaten egg whites
Cooked & drained artichoke hearts
Sliced zucchini
Green pepper strips
Cauliflower or broccoli in bite sized pieces

Combine flour, cheese, parsley, salt and garlic powder in a bowl. Add beer, oil and yolks and beat until smooth. Fold in stiffly beaten egg whites. Dip vegetables in batter, fry in hot fat, 375 degrees until golden, 2 to 5 minutes. Drain on paper towels and serve immediately.