

DISC-IT

recipes



Budweiser Beer-Battered Onion Rings

- 1 12 oz bottle of Budweiser beer**
- 2 cups of all-purpose flour**
- 2 eggs, beaten**
- 1 teaspoon of garlic powder**
- 1 teaspoon of salt**
- 1 tablespoon of black pepper**
- 3 large onions, sliced into rings**
- Vegetable oil**

Combine and mix flour, eggs, garlic powder, salt and pepper. Slowly add ONE bottle of Budweiser to the mixture, until a thick batter forms.

Caution!

This recipe calls for deep-frying. Always use extreme caution when working with hot oil!

Add the oil to the disc and turn the burner to a medium/high heat. Dip the sliced rings of onion into the beer batter and add to the hot oil. Cook for about 30 seconds and flip to brown the other side.

Remove the onion ring(s) from the oil and place in a container with a paper towel to soak up any excessive oil.

Enjoy!