

## From the Kitchen of Sheryl Yuengling



### Lager Beer Battered Onion Rings

2 cups flour (reserving  
½ cup)  
1 Tbsp. baking powder  
1 Tbsp. salt  
1 Tbsp. sugar  
2 tsp white pepper  
1 tsp onion powder  
1 tsp garlic powder

½ tsp cayenne pepper  
1 ½ cups Yuengling  
Lager (chilled)  
Canola or vegetable oil  
for frying  
2 large yellow or Vidalia  
onions, cut into ½ inch  
thick rings

Combine 1 ½ cup flour along with the rest of the dry ingredients and whisk together. Add the beer and whisk until there are no lumps. Let stand at room temperature for 10 minutes.

Heat 3 inches of oil in a Dutch oven over medium heat until it registers 375° F.

Toss each onion ring in the remaining ½ cup flour, dip into the batter, and carefully drop into the oil without overcrowding the pot. Cook for 4-5 minutes, flipping once. Use a slotted spoon to remove from the oil and place on a paper towel-lined plate. Sprinkle with salt and serve immediately.

*Yuengling*  
★ TRADITIONAL ★  
**LAGER**

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