

FRIED ONION RINGS

INGREDIENTS

SERVES 6 TO 8

One 12-ounce can beer (1 1/2 cups), at room temperature

1 1/2 cups unbleached all-purpose flour

1 teaspoon salt

Vegetable oil or vegetable shortening, for frying

2 to 3 onions, thinly sliced crosswise into rings

In a bowl, whisk together the beer, flour, and salt. Let rest at room temperature, stirring occasionally, for at least 3 hours.

In a large, deep skillet, add enough oil to reach a depth of 2 inches. Heat until a deep-fat thermometer registers 375°F. Dip the onion rings in the beer batter to coat. Using tongs, transfer the rings, in batches, to the hot oil and fry until golden (watch carefully to avoid burning).

Transfer the fried rings to paper towels or brown-paper-bag-lined baking sheets to drain. *(Mrs. Trask suggests covering each layer with wax paper and then covering the whole package in foil before freezing. She says they freeze beautifully for as long as 3 months.)*

When ready to serve, preheat the oven to 400°F. Place the rings in a single layer on a baking sheet and bake until hot, 5 to 10 minutes at the most.