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# KITCHEN CONNAISSEUR

## Spanish Onion Rings



These onion rings are incredibly easy to make, and less fussy than homemade fries. They can be served as a snack, an appetizer or a side with practically anything.

Serves: 2 snack size servings or 4 vegetable side servings

### *ingredients*

6 Cups Vegetable oil for deep-frying  
2 Cups Flour - all purpose, sifted  
1 tsp Cornstarch  
1 tsp **Spanish Spice Blend**  
1 bottle Beer  
1 whole Spanish Onion - peeled, sliced in rings  
To Taste Salt - preferably fleur de sel

### *instructions*

1. Preheat Oven to 250°F
2. If you have a deep fat fryer preheat it to 375°F. If not, use a deep heavy-bottomed pot. Pour enough oil in the pot to come at least 2 inches up the side and heat to 375°F.
3. In bowl, whisk 1-1/2 cups of flour, cornstarch and Spanish Spice Blend together. Whisk in beer until smooth. Let stand for 15 minutes.
4. Separate the rings of the onion slices. Place the remaining ½ cup of sifted flour on a plate. Dredge the onion rings in the flour.
5. Using fork, dip the flour coated rings into the batter and then into the oil. Do 4-5 at a time. Cook in oil for about 1 minute or until golden brown, turning halfway through. Using slotted spoon, transfer to paper towel-lined baking sheet. Keep warm in 250°F for up to 1 hour. Repeat with remaining onions.

6. If desired sprinkle with salt to taste. Serve immediately!

In a small mixing bowl, with a whisk combine Cajun Spice Sauce and mayonnaise. Cover and refrigerate until ready to use.