



Brandon Rodgers'

James Beard Nominated
Best Chef of California

Recipe

**BEER
BATTERED
ONION RINGS**

Brandt Beef Recipe Collection





Recipe

BEER BATTERED ONION RINGS



INGREDIENTS:

ONIONS

- 1 ea. Yellow sweet onion
- 20g Kosher salt
- 1000g Water – Cold

DREDGE

- 200g (1 ½ cups, plus 1 tbsp.) All-purpose flour
- 20g (3 tbsp.) Corn starch
- 6g (2 tsp.) Baking powder

BATTER

- 200g (1 ½ cups, plus 1 tbsp.) All-purpose flour
- 20g (3 tbsp.) Corn starch

BATTER CONT'D

- 8g (2 tsp.) Sugar
- 6g (2 tsp.) Kosher Salt
- 6g (2 tsp.) Baking powder
- 1g (½ tsp.) Garlic powder
- 1g (½ tsp.) Onion powder
- 1g (½ tsp.) White pepper-ground
- 12 oz. Beer – Sierra Nevada Pale Ale

FRY

- Brandt Beef Tallow
- Kosher salt



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TECHNIQUE:

ONIONS – STEP 1

- Remove the root end and the blossom end of the onion.
- Cut onion into ¼'s across the grain.

STEP 2

- Combine salt and water.
- Mix well with a whisk until the salt is dissolved.

STEP 3

- Submerge the onion into the brine and place in the fridge for a minimum 1 hour.

DREDGE – STEP 4

- Mix all ingredients with a whisk until fully homogeneous.

BATTER – STEP 5

- Combine all dry ingredients and whisk until homogenous.

- Pour beer in and whisk until smooth.

FRY – STEP 6

- Remove onion slices from the water.
- Dredge the onion until fully coated with flour, then dust it off so that there is a thin layer of flour on the onion.

STEP 7

- With a single chopstick remove onion from flour and place in the batter.
- Flip it over and batter all surface areas of onion.
- Place into the fryer at 350°F.
- Cook for 2 minutes.

STEP 8

- Flip it over with chopstick and cook for 2 more minutes.
- Remove from the fryer and drain onto a rack and season with kosher salt.



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EQUIPMENT:

- Chopstick
- Fry pot
- Thermometer

Note: The key to a good onion ring is finding the right balance between a golden brown, crispy crust with tender cooked onions. It is important to have a tender onion so that when you take a bite the whole thing doesn't come out of the batter. The batter has to have the right balance between starch and flour so it can hold up to a long fry of about 4 min. at 350°F and not brown too dark.



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