

Onion Rings

<http://userealbutter.com/2016/01/13/onion-rings-recipe/>
from *The Food Lab at Serious Eats*

2 large onions, cut into 1/2-inch thick rounds
2 qts. peanut oil
1 cup all-purpose flour
1/2 cup cornstarch
1 tsp baking powder
1/4 tsp baking soda
1/2 tsp paprika
3/4 cup light-flavored beer, cold
1/4 cup 80-proof vodka
kosher salt

Separate the onion slices into individual rings and place them all in a large ziploc bag. Freeze the onions for at least an hour (but no more than 1 month). Remove the onions from the freezer and place the rings in a large bowl to thaw under lukewarm running water. Pat the rings dry with paper towels and peel away the inner membrane of each ring.

Heat the oil to 375°F (350°F for my elevation at 8500 ft.) in a wide vessel like a wok or a Dutch oven (I use a wide stock pot). Whisk the flour, cornstarch, baking powder, baking soda, and paprika together in a medium mixing bowl. Combine the beer and the vodka in a liquid measuring cup. Slowly whisk the beer mixture into the flour mixture until the batter leaves a trail if drizzled on itself. You might not use up all of the liquid. A few small lumps in the batter are okay. Dip an onion ring into the batter. Let the excess batter drip off and then lower the onion into the hot oil, releasing it before you burn your fingers. Repeat for a third of the onion rings. Let the onion rings fry for about 2 minutes. Flip the rings and let them fry another 2 minutes until they are a deep golden brown. Remove them to a cooling rack to drain. Toss the rings in a bowl with salt. Fry the rest of the onions in batches. Keep the onion rings warm on a rack set on a rimmed baking sheet in a 200°F oven until you are ready to serve them. Serve hot (immediately). Serves 4.