



## Beef Dripping Onion Rings



Our beef dripping really elevates normal onion rings to the next level.

### Ingredients

- ♦ 1 large onion, cut into 1cm slices, rings separated
- ♦ James Whelan Butchers Beef Dripping, for deep frying
- ♦ 150g self-raising flour
- ♦ 180ml sparkling water

### To Cook

Use a fork to steady your onion. Slice the onion into rings about 1cm wide. Remove the skin and separate the rings. Heat the beef dripping to 180C in a heavy-based pan – it should be no more than 1/3 full. Meanwhile put the flour and sparkling water in a bowl and season generously. Whisk together to form a batter. Coat a small batch of onion rings in batter. Carefully lower into the hot oil and deep-fry until crisp and golden, about 2 - 3 minutes. Remove with a slotted spoon and place on a piece of kitchen towel to drain. Repeat with the remaining onion and batter.