



## Steam Driven

# Spicy Onion Rings



2 cups all purpose flour

1 tablespoon Lawry's seasoning salt

1 teaspoon garlic powder

1 teaspoon black pepper

1 teaspoon cayenne pepper

1 teaspoon cumin

1 teaspoon dried rosemary

1 cup John Henry 3 Lick Spiker Ale

6 cups canola oil

4 medium red onions, cored and sliced into 1/3 inch thick

---

(1) Combine the flour, seasoning salt, garlic powder, pepper, cayenne, cumin, and rosemary and mix thoroughly. Add the John Henry 3 Lick Spiker Ale and mix until you have a thick batter.

(2) Heat the oil to 350°F in a heavy bottomed pot. Dip the onions into the batter and gently drop into the oil. Cook the onions until golden brown.

Serve with a fantastic snifter glass of John Henry 3 Lick Spiker Ale.

