



Cornbread Beer Battered Onion Rings

Featuring

Chef Pierre®

Cornbread

Deep fried beer battered cornbread onion ring



One of the best comfort foods can be more than just a simple side. Make it the in your signature appetizers, entrées and desserts with our delicious lineup of thaw-and-serve cornbread.



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Ingredients

Yield: 8 servings

- | | | | |
|-------|--|-------|-----------------|
| 8 | portioned slices #08281 Chef Pierre® Cornbread | 2 tsp | Baking powder |
| 4 | Large Vidalia onions | ½ tsp | Garlic powder |
| 2 C | Cornbread crumbs | ½ tsp | Paprika |
| 1½ C | Seltzer water | ½ tsp | Pepper |
| 12 oz | Light beer | ½ tsp | Salt |
| 1½ C | Flour | | Vegetable oil |
| | | | Remoulade sauce |

Assembly

- 1 Preheat oven to warm, 135° to 150F°.
- 2 Cut cornbread into cubes, spread onto a baking sheet.
Place cornbread in oven to dry completely,
- 3 about 2 hours.
Place dried cornbread in a food processor bowl; process into crumbs.
- 4 Spread crumbs back onto baking sheet and return to oven 10 to 15 minutes or until thoroughly dried. Combine crumbs, flour, baking powder, paprika,
- 5 pepper and salt in a large bowl.
Whisk in seltzer water and beer until smooth; let batter rest 10 minutes.
- 6
- 7
- 8 Cut onions crosswise into ½ inch thick slices, separate into rings.
- 9 Heat oil in deep fryer to 375°F.
- 10 Working in batches, dip onion rings into batter, shake off excess and drop into hot oil; avoid overcrowding.
- 11 Fry onion rings until golden brown, about 3 minutes, flipping once.
- 12 Drain on paper towels, sprinkle lightly with salt.
- 13 Repeat with remaining onions.
- 14 Serve with remoulade sauce.

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