



# Cornbread Beer Battered Onion Rings

Featuring  
**Chef Pierre®**  
Cornbread

Flavorful Vidalia onions, coated in southern style cornbread crumb and beer batter, fried to golden perfection. Served with remoulade sauce for a spicy twist.



One of the best comfort foods can be more than just a simple side. Make it the **main attraction** 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 #20333 Chef Pierre® Cornbread Pre-cut 30-Slice Southern Style
- 4 Large Vidalia onions
- 1½ C Seltzer water
- 12 oz Light beer
- 1½ C Flour
- 2 tsp Baking powder

- ½ tsp Garlic powder
- ½ tsp Paprika
- ½ tsp Pepper
- ½ tsp Salt
- Vegetable oil
- Remoulade sauce

### Assembly

- 1 Preheat oven to warm, 135° to 150F°.
- 2 Cut cornbread into cubes (roughly 2 cups of crumbs), spread onto a baking sheet.
- 3 Place cornbread in oven to dry completely, about 2 hours.
- 4 Place dried cornbread in a food processor bowl; process into crumbs (roughly 2 cups of crumbs).
- 5 Spread crumbs back onto baking sheet and return to oven 10 to 15 minutes or until thoroughly dried.
- 6 Combine crumbs, flour, baking powder, paprika, pepper and salt in a large bowl.
- 7 Whisk in seltzer water and beer until smooth; let batter rest 10 minutes.
- 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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