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## **Beer Battered Apple Rings**

### **Ingredients:**

2 Granny Smith Apples - each apple made 6 rings

1/2 Cup All Purpose Flour - plus a little extra for dredging

1/2 Cup New Belgium Brewing Company Mighty Arrow Pale Ale Beer

1/2 Teaspoon Salt

1/4 Cup Fresh Lemon Juice

1 Tablespoon Brown Sugar - firmly packed

Powdered Sugar - for dusting

Caramel Sauce - for drizzling

### **Directions:**

1. Add flour, beer, and salt to a bowl and stir/whisk until the batter is smooth. Let the batter stand, covered at room temperature for 15-20 minutes.
2. Peel and core your apples and cut them into 1/4 inch thick rings.
3. In another bowl, combine the lemon juice and brown sugar. Place apple slices on cookie sheets and sprinkle mixture on your slices and let sit at room temperature for 10-15 minutes.
4. Place 2 - 2 1/2 inches of vegetable oil in a heavy pot or skillet and heat until it reaches 375 degrees F.
5. Lightly dust each apple ring with flour before dipping them into the beer batter bowl.
6. Coat well and let the excess batter fall back into the bowl. Using tongs, drop coated apple rings into the hot oil, turning once. (About 1.5-2 minutes total cooking time)
7. Transfer the rings to cooling racks with paper towels and then sprinkle with powdered sugar and drizzle with caramel sauce before serving.