

# // BATTERED ONION RINGS

Jose Cuervo®



## INGREDIENTS

### For the Onion Rings:

- 1 onion, sliced and separated into ring about 1/3" thick
- 3 cups milk
- 1/4 cup apple cider vinegar
- 2 tablespoons Jose Cuervo® Especial® Silver

### For the Tequila Batter:

- 1/2 cup Jose Cuervo® Especial® Silver
- 1/2 cup milk
- 1 teaspoon salt
- 2 cups flour (divided into 1 cup each)
- 1 tablespoon garlic powder
- 1 tablespoon onion powder
- 1 tablespoon paprika

### For the Honey Lime Yogurt Sauce:

- 1/2 cup plain Greek yogurt (can substitute with plain yogurt)
- 1 tablespoon lime juice
- 1 tablespoon honey
- Salt and pepper to taste

### For Frying:

- 6 cups vegetable or canola oil

## DIRECTIONS

### For the Onion Rings:

1. Stir together the milk, apple cider vinegar, and tequila in a large bowl to form a buttermilk-like mixture.
2. Submerge the sliced and separated onion rings in the buttermilk mixture and refrigerate for at least 1 hour (I like to pop them in the fridge while I get the rest of the ingredients ready and heat the oil, but you could leave them in for several hours if you're making them in advance).

### For the Tequila Batter:

1. Whisk Jose Cuervo® Especial® Silver, milk, salt, and 1 cup of the flour together to form a batter.
2. Set aside.
3. Place the remaining 1 cup flour on a large plate or platter and set aside.

### For the Honey Lime Yogurt Sauce:

1. Whisk all ingredients together in a small bowl.
2. Store in the fridge until you're ready to serve it.

### To Assemble and Fry:

1. Heat the 6 cups of oil over medium-high heat in a large, dutch oven pot. Test oil by sprinkling flour in it. You should see the oil sizzle.
2. When your oil is hot, line up your onion rings (still in the buttermilk), plate of flour, and Jose Cuervo® Especial® Silver batter to make a little battering/frying station. I also like to have a plate ready with a few paper towels on top, to drain the onion rings once they're fried.
3. Pull onion rings a few at a time from the buttermilk, shake off the excess, and dredge them in flour. When the rings are covered in flour, transfer them to the Jose Cuervo® Especial® Silver batter and turn to coat them completely. Shake off any excess batter and gently place the battered rings in the hot oil. Put rings in oil one at a time, to allow the oil to come back up to temperature for a few seconds in between each addition.
4. Fry onion rings for 3-4 minutes on each side until they're a deep golden brown. Remove fully cooked onion rings to a paper-towel lined plate and repeat the battering & cooking process until you've fried all of your onion rings.
5. Serve onion rings immediately with Honey Lime Yogurt Sauce.



# // SANKA BREATH

Jose Cuervo®



## INGREDIENTS

- 2oz Jose Cuervo® Especial® Silver
- .75oz fresh lime juice
- Top w/ ginger beer

## DIRECTIONS

1. In a collins glass add ice.
2. Add Jose Cuervo® Especial® Silver & lime juice.
3. Stir for 5 seconds.
4. Top w/ ginger beer.
5. Garnish w/ mint sprig (before you garnish slap mint so oils activate).