

# Onion Rings with Dipping Sauce Sampler

*Chef Scott - Aldi Test Kitchen  
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## MAYO LIME SAUCE

*1 1/2 cups mayonnaise  
1/2 lime juiced and zested  
1/2 cup Mexican shredded cheese  
iodized salt (to taste)  
pepper (to taste)*

## SPICY KETCHUP SAUCE

*1 3/4 cups ketchup  
2 tablespoons ground cumin  
2 tablespoons paprika  
2 tablespoons garlic powder  
3 tablespoons minced onion*

## HONEY MUSTARD SAUCE

*1 cup mustard  
3 tablespoons brown sugar  
2 tablespoons orange juice  
1/2 cup honey  
2 tablespoons chili powder*

## ONION RINGS

*4 cups vegetable oil  
2 cups all-purpose flour  
1 large egg  
2 1/2 cups beer  
iodized salt (to taste)  
5 onions, sliced into one-inch-thick rounds*

### **Preparation Time: 5 minutes**

### **Cook Time:**

For the Mayo Lime Sauce: In a small bowl, combine the mayonnaise, lime juice, lime zest and cheese. Season to taste with salt and pepper. Cover and refrigerate.

For the Spicy Ketchup Sauce: In a small bowl, combine the ketchup, cumin, paprika, garlic powder and minced onion. Cover and refrigerate.

For the Honey Mustard Sauce: In a small bowl, combine the mustard, brown sugar, orange juice, honey and chili powder. Cover and refrigerate.

In a medium pan, heat the oil to 400 degrees.

In a bowl, combine the flour, egg and beer until fully incorporated. Season with salt and pepper to taste.

Dredge the onion slices in the beer batter. Place into the hot oil. Cook until golden brown. Transfer to a paper towel-lined plate. Season with salt to taste.

Serve hot with the dipping sauce trio.

*The sauces can be made one day ahead to allow the flavors to marry. If the ketchup sauce is too thick, use a little water to thin it out.*

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Per Serving (excluding unknown items): 12970 Calories; 1180g Fat (79.8% calories from fat); 71g Protein; 599g Carbohydrate; 40g Dietary Fiber; 328mg Cholesterol; 10324mg Sodium. Exchanges: 14 1/2 Grain(Starch); 2 1/2 Lean Meat; 8 1/2 Vegetable; 0 Fruit; 200 1/2 Fat; 20 Other Carbohydrates.