



**Recipe for:** *Camp Rings*

**From the kitchen of:** *Camp*

*Batter: Mix all ingredients well but don't over mix or you will lose the carbonation from the ale.*

*1 1/2 cups flour*

*1/2 cup corn flour*

*2 Tablespoon baking powder*

*1/2 cup Common Man ale or your favorite ale or beer*

*1 large Spanish onion cut into large rings*

*Directions: dredge rings in the batter and coat well. Be sure to scrape off excess batter by using the rim of the bowl. Place rings in 350 degree canola oil. Cook for 2 minutes on each side. Remove from oil and stack in bowl. Serve with dipping sauce recipe below.*

*Camp Onion Ring Dipping Sauce*

*2 cups mayonnaise*

*2 Tablespoons finely chopped green peppers*

*2 Tablespoons celery finely chopped*

*1/2 Tablespoon horseradish*

*1/2 Tablespoon lemon juice*

*1 Tablespoon hot sauce*

*1 Tablespoon Cajun spice*

*1 teaspoon paprika*

*Mix all ingredients together, chill.*

*Best to make a day ahead.*

*Makes four servings.*

