

Beer Batter Recipe

CHAT-0079 / REV EXPORT-03 / 2026.03.29

A conversation-specific public summary of beer batter recipe, distilled from the supplied export. The detailed excerpts remain available in the released note file.

STATUS	RECOVERED / SPECIFIC NOTE
CLASSIFICATION	DAT
MATERIAL	CHAT EXPORT / FOOD & RECIPES
DISPOSITION	PUBLIC CONVERSATION EXCERPTS / REDACTED
CATEGORY	Food & Recipes
RECORD TYPE	recipe-thread

TECHNICAL NOTES

Conversation-specific knowledge extracted from the beer batter recipe discussion.

A RECIPE TO MAKE / ADDED TO THIS RECORD

A measured batter becomes a complete onion-ring recipe with a frying temperature, batch time and doneness cues.

Added 2026-09-15. Separate from the original notes; not a claim of a tested batch.

BEER-BATTERED ONION RINGS

Adapted from CHAT-0079's measured beer-batter ratios into a complete onion-ring dish. The onions, oil amount and frying steps are newly composed, not recovered original text.

YIELD	4 side servings
PREP / WAIT	20 minutes
COOK	15-20 minutes frying in batches

RECIPE INGREDIENTS

- 2 large yellow onions (about 1 lb / 450 g), peeled
- 1 cup (120 g) all-purpose flour, for batter
- 1/4 cup (30 g) all-purpose flour, for dredging
- 1 tsp baking powder

- 1/2 tsp fine salt, plus salt to taste after frying
- 1/2 tsp garlic powder, optional
- 1/2 tsp paprika, optional
- 1 cup (240 ml) cold lager
- 4 cups (1 liter) neutral frying oil, or enough for a 2-inch depth in the selected pot

RECIPE METHOD

1. Slice onions into 1/2-inch rings and separate them. Pat dry. Set a rack over a tray for draining.
2. Put oil in a heavy pot deep enough that the oil occupies less than half its height. Heat to 350-365°F using a frying thermometer.
3. Whisk the batter flour, baking powder, 1/2 tsp salt and optional spices. Stir in cold beer just until smooth enough to coat; a few small lumps are fine.
4. Toss rings lightly in the dredging flour and shake off excess. Dip a few rings at a time into batter and let excess drip.
5. Carefully lower into the oil away from you. Fry 2-4 minutes per batch, turning once, until crisp and golden. Keep oil near 350-365°F and avoid crowding.
6. Drain on the rack, season to taste and serve hot. Discard used raw-flour batter rather than saving it for another day.

RECIPE NOTES & STORAGE

- The source's optional egg is omitted for a simple light batter; the onion amount and frying workflow are new matching details.
- Best immediately. Refrigerate leftovers within 2 hours for up to 3 days and reheat at 400°F for 5-8 minutes; texture will soften in storage.

RECIPE BASIS & REFERENCES

CHAT-0079 measured batter ingredients

<https://u225x.com/record/CHAT-0079>

ORIGINAL RECORD / RETAINED NOTES

CONVERSATION / QUESTION AND CONTEXT

How do you make beer batter

CONVERSATION / EXTRACTED GUIDANCE

1. --
2. 1 cup all-purpose flour
3. 1 tsp baking powder
4. 1/2 tsp salt
5. 1/2 tsp garlic powder (optional but good)
6. 1/2 tsp paprika (optional)
7. 1 cup cold beer (lager works best)
8. 1 egg (optional - makes it a little richer and crispier)

SPECIFICATION

SOURCE	Supplied ChatGPT export
CATEGORY	Food & Recipes
CONVERSATION	1 user turns / 1 assistant turns
ATTACHMENTS	1 references detected
PUBLIC DETAIL	Extracted knowledge + excerpts

DEVELOPMENT HISTORY

2026.03.29 / EXPORT-04

Matched to the supplied export; key guidance is surfaced separately and the raw transcript remains unpublished.

RELEASED MATERIAL / SOURCE LINKS

CHAT-0079-public-note.txt

PUBLIC-SAFE CONVERSATION NOTE / UNIQUE FILE

<https://u225x.com/downloads/chat-records/CHAT-0079-public-note.txt>

RETURN TO THE LIVING RECORD

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This PDF preserves the public notes at this revision. Visit the record for updates and attached images.

<https://u225x.com/record/CHAT-0079>