

## Deep Fried Mushrooms

We use this basic beer batter recipe when we want to treat ourselves to something a little more greasy and packed with flavor!

### Ingredients:

- As many mushroom as you will eat (cut to whatever size you'd like)
- 2 cups all purpose flour
- 1 can or bottle beer ~340 mL (can be substituted with water)
- 1 egg
- 1 teaspoon garlic powder
- 1 teaspoon onion powder
- Salt and pepper to taste

### Directions:

- 1) Make sure to have your deep fryer, or oil on stove, pre-heated prior to starting your batter; as the mixture will thicken up, and time is of the essence once mixed.
- 2) In a large bowl, combine the flour, salt/pepper, garlic powder and onion powder. At this stage, you can add anything you'd like for extra flavour. Then mix the dry components.

\*\*We tend to use what's on hand, as this batter is incredibly versatile. One of our favorites is roasted red garlic and pepper seasoning.

- 3) Add the egg, and beat it lightly. Slowly add the beer while mixing thoroughly. You want the batter thin enough that it will drip off your food when you dunk it, but thick enough that it will maintain a layer around the mushroom.
- 4) The mixture is now ready for your food to be dunked and deep fried. Some people coat the food with dry flour before dunking, but this is optional.
- 5) Fry until golden brown, or as desired.

\*\*This is a great generic batter and can be used with just about anything you want to deep fry, from mushrooms to fish.

Hope you enjoy!



TGIF