

Fried Mushrooms

Ingredients:

10 ounces fresh white mushrooms, wiped clean
1 cup flour
1/2 cup cornstarch
3/4 teaspoon baking powder
1/4 teaspoon salt
1 cup water
2 cups breadcrumbs (Panko if you can find them)

Directions:

Mix flour, cornstarch, baking powder and salt in a bowl.

Add water to make a batter.

Dip clean mushroom into batter letting excess batter drip off.

I find it easier to stick a toothpick into the mushroom to dip it.

After dipping into batter roll in Panko breadcrumbs to coat.

Deep fry in oil until golden.

We like to serve with cocktail sauce