

DEEP FRIED MUSHROOMS

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Marinade

¼ cup rice wine vinegar

¼ cup olive oil

Batter

1 cup flour

¼ cup Parmesan cheese

1 Tablespoon rice wine vinegar

1 Tablespoon olive oil

1/2 teaspoon powdered ginger

½ teaspoon Parmesan cheese

1 Tablespoon summer savory

1 lb. Cremini (or button) mushrooms

3 cups canola or peanut oil

Heat oil in a deep Dutch oven
(or deep fryer pot) to 375 ° F.

Clean and marinate mushrooms in the marinade for 15-20 minutes. Drain and set aside.

Mix the batter ingredients and stir well to incorporate. The batter should be thick and coat the back of a spoon.

Place the mushrooms in the batter until well-coated, then remove with a toothpick, sliding each mushroom into the hot oil and frying for 1 1/2 to 2 minutes until the outside is crispy.

Let rest for 2-3 minutes, sprinkle with more Parmesan cheese, and serve.