



SouthernStyle Fried Mushrooms

Oscar · 28/09/2024



Prep Time

20 mins

Difficult

Medium

Servings

5

Description

Southernstyle fried mushrooms are made with red wine in the batter which adds an unexpected kick The tangy crispy shells complement the mild flavor of the mushrooms

Ingredients

— - 2 cups vegetable oil for frying - ½ cup all-purpose flour - ¼ cup red cooking wine - 2 teaspoons water - 1 teaspoon chopped fresh parsley - ¾ teaspoon minced garlic - ½ teaspoon kosher salt - ground black pepper to taste - 10 medium button mushrooms - 2 tablespoons grated Parmesan cheese

Instructions

1. Heat oil in a deep-fryer or large saucepan to 350 degrees F (175 degrees C). Whisk flour
2. wine
3. water
4. parsley
5. garlic
6. salt
7. and pepper together in a bowl until well combined and no lumps remain. Dip mushrooms
8. one at a time
9. into batter to coat. Carefully place coated mushrooms into hot oil
10. making sure they don't touch or stick together while cooking; fry until golden brown
11. 5 to 6 minutes. Drain on a paper towel-lined plate lined. Sprinkle with Parmesan cheese to serve. Editor's Note Nutrition data for this recipe includes the full amount of breading ingredients. The actual amount of breading consumed will vary. We have determined the nutritional value of oil for frying based on a retention value of 10% after cooking. The exact amount will vary depending on cooking time and temperature
12. ingredient density
13. and specific type of oil used.