

# Betty's Crisp and Juicy Deep-Fried Mushrooms Recipe



Uploaded on 8 Sep 2009

In this video, Betty demonstrates how to make a delicious appetizer (or side dish)—her Crisp and Juicy Deep-Fried Mushrooms. They have a thin batter that fries up to be golden and crispy, while the mushrooms themselves remain luscious and juicy!

**NOTE: IF YOU ARE NOT COMFORTABLE WORKING WITH HOT OIL, PLEASE DO NOT TRY THIS RECIPE.**

Ingredients:

½ cup self-rising flour

1/3 cup corn starch

½ cup cold water

1 tablespoon warm vegetable oil

2 teaspoons baking powder

vegetable oil for deep-frying (I used peanut oil.)

baby portobello mushrooms (as many as you want to fry), cleaned and trimmed, if necessary

In a small mixing bowl, combine ½ cup self-rising flour and 1/3 cup corn starch. Stir in ½ cup water. Continue stirring until batter is smooth. You may add more water, a little at a time, to get the consistency of batter that will coat the mushrooms. Stir 1 tablespoon warm oil into batter, and then add 2 teaspoons of baking powder. Mix well. Now, heat your oil in a deep-fry pot, until a test mushroom sizzles. Then you may coat a few mushrooms at a time and put them gently into the hot oil. They will cook very quickly, so tend to them with a metal draining spatula, and lift them out and onto a tray with paper toweling when done. Continue this method until all mushroom are cooked. Pat off any extra oil with a paper towel, and place the Crisp and Juicy Deep-Fried Mushrooms on a nice serving plate. Scrumptious!