

Fried Mushrooms

As with many of Nana's recipes, they change over the years as she refines her knowledge. She's worked on this recipe for a while now looking for an acceptable batter for different foods. It might even be good on chicken fried steak and chicken strips.

Ingredients

8-ounce box of whole white mushrooms

1 cup buttermilk

½ cup all-purpose flour

½ teaspoon salt

½ teaspoon black pepper

2 cups self-rising flour

½ teaspoon salt

½ teaspoon black pepper

1 teaspoon granulated garlic

1 teaspoon granulated onion

1 teaspoon paprika



Instructions

- ❖ If there is dirt on the mushrooms, brush it away with a damp paper towel.
- ❖ Make a thin batter with the buttermilk and next three ingredients. Set to the side.
- ❖ Combine self-rising flour and the remaining spices. Set aside.
- ❖ Now you're ready to batter the mushrooms.
- ❖ Place mushrooms in the thin buttermilk batter. Toss. Let stand in batter a few minutes.
- ❖ Heat oil to 360 degrees Fahrenheit.
- ❖ While oil is heating, remove mushrooms from buttermilk batter one at a time and roll in seasoned flour mixture.
- ❖ Place on parchment paper.
- ❖ When oil is hot, fry mushrooms a few at a time. Once they are golden brown, remove them from the oil and drain on paper towels.

Serve with ranch dressing.

 *Nana's Kitchen*
Made With Love and Purpose

"O taste and see that the LORD is good: blessed is the man that trusteth in him."
Psalm 34:8