



## FRYED S'HROOMS

1 lb. button or crimini mushrooms

Marinade:

3/4 tsp. onion salt

1/2 tsp. Chinese 5 spices

1 Tbs. minced parsley

1/2 tsp. ginger juice

1 tsp. rice wine

Batter:

1 cup self-raising flour

1 1/4 cup water

2 Tbs. vegetable oil

3/4 tsp. seasoned salt

pinch of citrus pepper

parmesan cheese

Heat oil in deep fryer to 375° degrees.

Blend water with 1 cup self-raising flour and stir, letting resultant batter stand for 5-10 minutes. Add oil and parsley.

Remove stalks from mushrooms and rinse, blanch for 1 minute in boiling water, drain and then put in wide bowl, pour in marinade and stir, let rest for 15-20 minutes.

In paper bag put mushrooms and 2 1/2 Tbs. flour, shake until mushrooms are coated. Remove and dip in batter holding with toothpick then drop into oil and fry until slightly brown and crispy.

Take out and drain quickly on paper towels. Arrange on plate and sprinkle with seasoned salt, citrus pepper and sprinkle with parmesan cheese.

Serve 4-6

