

Give and Grow Mushrooms

Deep Fried Oyster Mushrooms

Recipe Ingredients

- 2 lb. Fresh Oyster Mushroom
- 1.5 cups All-purpose flour
- 1 Tbs. Sesame seeds
- ½ Tbs. s Salt
- ½ tsp. Ground black pepper
- ½ tsp. old bay seasoning
- 1 tsp. baking powder
- 1 cup Buttermilk
- ¼ cup Water Add more if needed to thin batter.
- Peanut or Vegetable oil for frying

How to Make Fried Mushrooms

1. Pour oil into a large saucepan or deep fryer to a depth of 3 to 4 inches.
2. Heat the oil to 350 degrees.
3. Gently clean the mushrooms with a damp paper towel.

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4. Trim the stems from mushrooms larger than $\frac{3}{4}$ -inch wide.
 5. Combine flour with salt and pepper in a bowl.
 6. Combine sesame seeds with buttermilk and water in another bowl.
 7. Dredge mushrooms in the seasoned flour and shake off excess flour.
 8. Dip mushrooms in buttermilk mixture.
 9. Dredge dipped mushrooms in the flour again and shake off excess flour.
 10. Gently lower breaded mushrooms gently into the hot oil.
 11. Cook until golden brown.
 12. Drain fried mushrooms on a wire rack.
 13. Serve with your favorite sauce.

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