



# Fried "Chicken" Oyster Mushrooms



Recipe by Hannah Moles

TIME	SERVES	COOK TEMP
1 HOUR	4	
INGREDIENTS		NOTES
<ul style="list-style-type: none"> <li>• 4-6 MEDIUM TO LARGE OYSTER MUSHROOM CAPS</li> <li>• OIL FOR FRYING</li> </ul> <p>FOR THE BATTER:</p> <ul style="list-style-type: none"> <li>• 2 EGGS</li> <li>• 1 CUP BUTTERMILK</li> </ul>	<p>FOR THE FLOUR MIX:</p> <ul style="list-style-type: none"> <li>• 1 CUP FLOUR</li> <li>• 2 TEASPOON ITALIAN SEASONING</li> <li>• 2 TEASPOON GARLIC</li> <li>• 2 TEASPOON PAPRIKA</li> <li>• 2 TEASPOON BLACK PEPPER</li> <li>• 1 TABLESPOON SALT</li> <li>• 2 TEASPOON MUSTARD POWDER</li> </ul>	

## DIRECTIONS

- IN A MEDIUM BOWL, MIX FLOUR AND SPICES.
- IN ANOTHER BOWL, WHISK TOGETHER EGGS AND BUTTERMILK UNTIL THOROUGHLY COMBINED AND A LITTLE BUBBLY.
- SEPARATE OYSTER MUSHROOM CLUSTER, USING ONLY THE LARGEST MUSHROOMS AVAILABLE. CUT OFF THE STEMS.
- DIP MUSHROOM CAPS INTO LIQUID BATTER AND ALLOW EXCESS TO DRIP OFF, THEN DIP THE MUSHROOM INTO THE FLOUR MIX. COAT FULLY IN FLOUR MIX AND SET ON A PLATE OR BAKING SHEET. REPEAT WITH REMAINING MUSHROOM CAPS.
- IN A DEEP SKILLET OR CAST IRON, PREHEAT OIL FOR FRYING. ONCE PREHEATED (AROUND 375 DEGREES), FRY MUSHROOMS ON EACH SIDE FOR A FEW MINUTES UNTIL A NICE CRISPY GOLDEN BROWN. DO NOT OVERCOOK.
- REMOVE MUSHROOMS FROM FRYING PAN AND PLACE ON PLATE/BAKING SHEET WITH PAPER TOWELS TO ALLOW EXCESS OIL TO COME OFF.
- SERVE WITH YOUR FAVORITE DIPPING SAUCES OR SERVE ON A BUN AS A FRIED MUSHROOM SANDWICH!



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