

Ingredients:

Both the wet and dry batter have the exact same measurements for the spices just to make life a little easier. And I'm so impressed with how the flavor turned out! Even if you aren't vegetarian, trust me, you will love the taste of this batter and can use it to coat anything!

Wet Batter

- All purpose flour
- Salt
- Red chili powder)
- Garlic powder
- Onion powder
- Cumin powder
- White pepper powder
- Water

Dry Batter

- All purpose flour
- Bread crumbs
- Salt
- Red chili powder)
- Garlic powder
- Onion powder
- Cumin powder
- White pepper powder

Other

- Oyster mushrooms
- Lemon juice
- Vegetable oil (for frying)

Process:

The process for this is actually pretty simple. You want to begin by preparing your wet and dry batters and having them ready to go. I recommend whisking the dry batter first and then the wet batter to make sure all of the spices are evenly mixed.

- Then, grab your oyster mushrooms and dip them in the wet batter first making sure they are evenly coated, and then in the dry batter. For the wet batter, you can adjust the thickness of the batter to your preference.
- Heat your oil to medium high heat and then shallow fry your oyster mushrooms. Carefully place them in the oil using tongs. Cook until they're golden brown and crispy.
- Once the oyster mushrooms are cooked, place them on a dry paper towel to let the excess oil drip off there before serving.
- Squeeze lemon juice on top of your mushrooms generously and enjoy
- Serve with sriracha sauce