

A FUN APPETIZER OR MID DAY SNACK

# Fried King Oyster Bites

## INGREDIENTS

16oz Palumbo Foods King Oyster Mushrooms  
Panko Breadcrumbs  
1/2cup Mayonnaise  
2tbsp Ketchup  
1/2tbsp Rice Vinegar  
2tbsp Sweet Relish  
1tbsp Sugar

### FOR BATTER:

3/4cup Flour  
1/2cup Water  
3/4tsp Salt  
1/4tsp Pepper  
1/2tsp Cumin  
1/2tsp Paprika  
1/2tsp Chili Powder  
3/4tsp Sugar  
1tsp Garlic Powder

## INSTRUCTIONS

- 1 Slice the rinsed mushrooms to equal thickness.
- 2 Make the batter by combining all the dry ingredients in a bowl except for the panko crumbs
- 3 Add water and mix. You want a consistency that's not too thick and not too watery
- 4 Add mushrooms in the wet batter and coat it, then coat with panko crumbs
- 5 Heat up oil over medium heat in a frying pan and shallow fry the mushrooms for 1-3 minutes on each side or until mushrooms are golden brown
- 6 Make the sauce by mixing all the ingredients
- 7 Serve while hot with this sauce or sauce of your choice and enjoy!

SOURCE



Appetizer