



Here we grow together

## Crispy Deep-Fried Breaded Mushrooms

The Mushroom Festival Favorite! Button mushrooms are perfectly seasoned and fried to a golden brown. Hot, crispy, and ready for dipping in your favorite sauce..

### Ingredients

1 lb Rinsed Button Mushrooms  
Vegetable Oil for Frying  
1 ½ cups Seasoned Panko Breadcrumbs  
½ cup Flour  
½ cup Milk  
1 tsp Baking Powder  
½ tsp Salt  
1 tsp Garlic Powder  
½ tsp Cayenne Pepper  
½ tsp Black Pepper  
½ tsp Dried Basil  
½ tsp Dried Thyme



### Directions

- Rinse mushrooms and set aside to dry completely
- Heat vegetable oil in a stock pot to 350F-375F
- In a large mixing bowl combine flour, baking powder, herbs, and spices to make batter
- Place seasoned panko in a shallow dish
- Dip mushrooms in batter to coat completely, let sit for 5-7 minutes
- Roll each mushroom in panko breadcrumbs and place on a baking sheet
- Working in small batches (4-6 mushrooms) fry for 2-3 minutes until cooked through

In every package, you receive the highest quality product...fresh mushrooms we are proud to put the Buona name on!

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