

## *Kindle Recipe:*

# *Ale Battered Hen-of-the-Woods Mushrooms with Gold Aioli*

## **Ingredients:**

- 2 cups All Purpose Flour
- 1 cup Corn Starch
- 2 Eggs
- 3 Tbs Old Bay Seasoning
- 24 ounces of Ale
- 1 cup of Kewpie Mayo
- 1 Head of Garlic, Roasted
- 1 Tbs Turmeric
- 1 lb Maitake Mushrooms
- 2 qts neutral oil for frying

## **Method:**

1. Combine Flour, Corn Starch, Eggs, & Old Bay in a large bowl.
2. Slowly stir in ale until smooth, set aside.
3. Combine Mayo, Roasted Garlic Cloves & Turmeric in a food processor, blend until smooth.
4. Trim just the very bottoms of the Hen-of-the-Woods Mushrooms, removing any growing substrate.
5. Gently pull apart the fronds of the mushrooms into bite-sized pieces.
6. Heat Oil in a dutch oven or fryer. 320 degrees Fahrenheit is the target temperature.
7. Dip mushrooms in batter and transfer immediately to oil. Fry in batches until golden brown and crisp.
8. Place Cooked Mushrooms on parchment.
9. Place Aioli into serving dishes.
10. Transfer Mushrooms to serving platters, serve with Aioli.

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