

The Best Fried Mushrooms From WalletWhisperer.com

Ingredient	Amount	Price	Price Breakdown
Mushrooms (Button or Cremini)	1 lb	\$2.99	Local grocery store offers mushrooms for \$2.99 a lb
Buttermilk dry pancake mix	1 Cup	\$0.25	I purchased an entire box of dry pancake mix for \$1.00 in the clearance section
Buttermilk	1 Cup	\$1.29	Regular price at local grocery store
Italian Bread Crumbs	1 Cup	\$0.50	Purchased in bulk in a discount grocery store, it was approximately \$0.50 for 1 cup
Vegetable oil	2 cups	\$0.84	I buy generic vegetable oil in bulk. 1 gallon is 6.69
Garlic salt	1 tsp	\$0.03	I buy this in bulk, it is very inexpensive
Granulated Garlic	1 tsp (more to taste if you love garlic)	\$0.03	I also buy this in bulk and it is very inexpensive
Tony's Creole Seasoning	½ Tbsp	\$0.10	Local big box stores sell this for \$2.68 for a 17 oz bottle
Smoked Paprika	T tsp	\$0.07	I purchase this seasoning in bulk, it is slightly more expensive than garlic powder.
Black Pepper	To taste	\$0.02	Sprinkle desired amount

Total Cost: \$6.12
Feeds: 4-6 People

Directions

1. Wash mushrooms, pat them dry (It is very important they are dry)
2. Heat oil in fryer to 350° or Pan to medium high heat
3. Cut mushrooms in half, or pieces, so they are all about the same size
4. Mix together pancake mix and seasonings
5. Mix in Buttermilk slowly until you achieve a good batter consistency (If mixture is runny, mix in more pancake mix. If mixture is too dry and you are out of Buttermilk, add a little warm water)
6. Taste the batter if it is bland add more salt or other seasonings
7. Once you like the taste add a few mushrooms to the batter and coat evenly
8. Once mushrooms are coated with the batter, cover each mushroom with Italian breadcrumbs
9. Now mushrooms are ready to fry. Divide mushrooms into batches (make sure fryer or pan isn't overcrowded so they can fry evenly)
10. Fry each batch for 3-5 minutes until outside is brown and crispy
11. Put mushrooms on plate lined with paper towels
12. Pat excess oil from mushrooms and allow to cool for a few minutes
13. Serve with ranch or chipotle ranch dressing
14. Enjoy!