

Fried Asparagus in Beer Batter

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Who says that beer batter can only work for shrimp or chicken? Asparagus gets a punch of flavor with a spiced beer batter, perfect served on a Friday night with a good movie.

Ingredients:

1 cup flour
½ teaspoon salt
½ teaspoon pepper
½ teaspoon garlic powder
½ teaspoon onion powder
½ teaspoon Italian seasoning
1 (12-ounce) can beer
2 pounds asparagus, cut into 2-inch pieces
1 to 3 cups vegetable oil, as needed

Directions:

1. Combine flour and seasonings in a large bowl. Add beer and stir until combined.
2. Over high heat, add enough oil to a heavy-bottomed skillet to cover asparagus.
3. Dip asparagus in beer batter and gently place in preheated oil. Fry until golden, turning once, 4 minutes total. Drain on paper towels and serve.