

CopyCat Applebee's Green Bean Crispers with Lemon Garlic Aioli

Ingredients

1 lb. Fresh Green Beans, washed, ends trimmed
1 c. All Purpose Flour
1 $\frac{1}{2}$ c. Beer
1-2 c. Canola Oil, for frying

Lemon Garlic Aioli:

$\frac{1}{2}$ c. Mayonnaise
 $\frac{1}{2}$ Lemon, zest and juice
1 tsp. Dijon Mustard
1 clove Garlic

Directions

Heat the oil over medium-high heat in a large saute pan or deep fryer.

Combine the flour and beer in a large bowl and mix well; removing the lumps. Add the green beans to the batter and coat.

Working in batches, place the green beans in the hot oil shaking off any excess batter before placing them into the pan. Cook 2-4 minutes then drain on paper towels; repeat for the remaining green beans.

Lemon Garlic Aioli:

Combine all of the ingredients in a small food processor or blender and pulse on high until creamy. Can be made up to two days ahead and kept refrigerated.