

CopyCat Benihana Tempura Bananas

Ingredients

2 firm Bananas
2/3 cup Flour
1/3 cup Cornstarch
Water as needed
Oil as needed, to fry
Powdered Sugar to serve
Chocolate Sauce or Syrup to serve

Directions

Cut bananas in quarters lengthwise (Cut in 1/2 then cut the halves in 1/2). Set aside.

In a medium bowl, add flour and cornstarch. Mix.

Stirring, add just enough water, a little at a time, to make a very thick, pancake-like batter.

Heat oil in a wok or deep fryer until very hot.

Place 3 – 4 banana slices (more if you have a large wok or fryer and are sure you can work fast) in the batter. Turn to make sure they are well-coated.

Using tongs, gently place slices in the hot oil.

Fry for about 1 minute per side or until golden brown.

Using clean tongs, a slotted spoon or a spider strainer, remove fried slices to a paper towel-covered plate to drain off excess oil.

Repeat with remain banana slices until all are cooked.

Place the hot bananas on a serving plate. Sprinkle with just a touch of powdered sugar and a light drizzle of chocolate sauce or syrup.

Serve with cold ice cream or homemade whipped cream, if desired.