

CopyCat Longhorn Steakhouse Parmesan Crusted Asparagus

Ingredients

1 pound fresh asparagus
1 1/2 cups all-purpose flour
3/4 cup grated Parmesan cheese divided
1 teaspoon seasoned salt
2 cups buttermilk
Oil for frying e.g., vegetable oil, corn oil, cottonseed oil
Ranch dipping sauce optional

Directions

Trim the asparagus by removing the bottom inch. You can save the trimmings for soup stock, if you'd like.

In a shallow bowl combine the flour, 1/2 cup Parmesan, and seasoned salt.

In another shallow dish, add the buttermilk.

Coat the asparagus first in the flour mixture, then dip into the buttermilk, and then dredge in the flour coating again.

Place the coated asparagus on a wire rack. Repeat with all the asparagus, and allow to rest for about 5 minutes before frying.

Add oil to your cooking vessel until it is 2 inches deep. Heat the oil to 350°F. Drop a few asparagus spears in at a time, and fry until golden brown. Remove the golden asparagus, and allow them to drain on a wire rack over a baking sheet.

Garnish with the remaining Parmesan cheese, and serve with optional ranch dipping sauce or other sauce of your choice