

# CopyCat Outback Steakhouse Fried Mushroom

## Ingredients

8 oz whole fresh button mushrooms

$\frac{1}{2}$  cup whole wheat flour

$\frac{1}{2}$  tsp salt

$\frac{1}{2}$  tsp black pepper

$\frac{1}{4}$  tsp dry mustard

$\frac{1}{4}$  tsp paprika

$\frac{1}{2}$  cup buttermilk

vegetable oil, for deep frying

## Directions

Combine whole-wheat flour, dry mustard, paprika, black pepper, and salt in a large ziplock bag. Alternatively, you can use a regular bowl or a paper bag when mixing the ingredients.

Place the buttermilk in a bowl. Dip the mushrooms at a time.

Place the mushrooms in the bag with the mixture.

Shake the bag to coat the mushrooms.

Heat 2 to 3 inches of oil in a deep fryer or saucepan at 375 degrees F.

Fry several mushrooms at a time until they turn golden brown on all sides.

Serve immediately and enjoy!