

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!