

CopyCat Ruby Tuesday Tempura Green Beans

Ingredients

14 oz green beans, ends trimmed
8 cups vegetable oil, for frying

For Tempura Batter:

1 cup cake flour
1 cup soda water, very cold, if you are using canned soda water do not open until about to make the batter
 $\frac{1}{4}$ tsp garlic powder
1 egg

To Serve:

$\frac{1}{4}$ cup sweet chili sauce, per serving

Directions

Preheat your oil, ready for frying.

In the small bowl. combine flour, garlic powder, egg, and soda water. Whisk until the batter is slightly lumpy.

Dip green beans in the very cold batter and deep fry the green beans in batches for about 5 minutes or until golden and crispy.

Drain onto your basket lined with paper towels. Repeat until you have fried all your green beans.

Serve your tempura green beans immediately with sweet chili sauce.