

CopyCat TGI Fridays Fried Green Beans

Ingredients

Wasabi Cucumber Ranch Dip:

1/2 cup bottled ranch dressing Hidden Valley is best

1/4 cup cucumber peeled, seeded, minced

1 tablespoon milk

1 1/2 teaspoons prepared horseradish

1 teaspoon cider vinegar

1 teaspoon wasabi powder

1/8 teaspoon salt

1 pinch cayenne pepper

Green Beans:

1 egg beaten

1 cup milk

4 cups vegetable broth or chicken broth

6 -8 ounces fresh green beans

1 cup flour

1 cup plain breadcrumbs or 1 cup seasoned dry bread crumb

3/4 teaspoon salt

1/4 teaspoon onion powder

1/9 teaspoon garlic powder

vegetable shortening for frying or vegetable oil

Directions

Combine the dip ingredients in a blender. Blend until smooth. Place in a bowl; cover and chill until ready to use. The dip will thicken as it chills.

Place the beans in the broth. Bring to a boil and cook 15 minutes, then place in cold water to stop the cooking process.

Mix the beaten egg with the milk in a shallow bowl.

Measure 1 cup of flour into another shallow bowl.

Combine the bread crumbs, 3/4 teaspoons salt, black pepper, onion powder, and garlic powder into a third bowl.

Take a handful of beans out of the water and shake off excess liquid. Coat the beans with the flour, shaking to remove excess flour.

Dip the beans, one at a time, into egg/milk mixture, then dip in breadcrumb mixture. Place the beans on a plate until all are coated.

Heat the shortening or oil to 350°F in a heavy skillet(or use a deep fryer). Use enough to cover the beans, about 1 1/2 inches.

Fry until golden brown, about 1 1/2 minutes.

Drain on paper towels.

To serve, place on a large platter and serve with the wasabi cucumber ranch dip.