

Tempura

- veggies: green beans with ends chopped off; sweet potatoes peeled and sliced thin; broccoli flowers; white onion slices; eggplant, peeled, sliced thin, salted and washed; summer squash and/or zucchini sliced thin; mushrooms sliced
- canola oil for deep frying
- optional: a little sesame oil to flavor the canola oil
- 1 cup white flour
- 2 eggs
- 3/4 cup ice water (colder is better)
- optional: 1 tablespoon sake
- suggested: tentsuyu dipping sauce

Prepare the veggies.

Start heating the oil to 375 degrees Fahrenheit. Mix a batter from the flour, eggs, water and optional sake. The water should be really cold -- a couple ice cubes don't hurt!

Piece by piece, dredge the veggies through the batter and then place in the heated oil. Fry each piece 2 to 3 minutes until it looks just right!

Serve hot. I suggest using tentsuyu dipping sauce.

Preparation time: 25 minutes

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