

DIRECTIONS:

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EASY VEGETABLE TEMPURA

This dish is ideal for a group of people or for just one and can be served as an appetizer or entree.



INGREDIENTS:

- Assorted vegetables cut into bite-size pieces
- 1 mixing bowl
- 1 cup white flour
- 1/2 cup of corn flour
- 1/4 cup of ice water
- 1 Large skillet
- 1 cup of cooking oil

INSTRUCTIONS:

Pour one cup of vegetable oil into large skillet and heat to medium-high heat. Combine the one cup of white flour, half a cup of corn flour and ice water in the mixing bowl. Mix until the ingredients form a thick, soupy mixture. Thoroughly coat each piece of bite-size vegetable and place in the hot oil. After cooking vegetables for three minutes, carefully remove with a pair of tongs and place on a paper towel to dry.

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