

Fried Morel Mushrooms

<http://userealbutter.com/2016/06/06/fried-morel-mushrooms-recipe/>
from *Hunter Angler Gardener Cook*

12 oz. fresh morel mushrooms
2 cups flour
1 tbsp salt
2 tsps black pepper
1 tsp garlic powder
1 tsp onion powder
2 eggs
1/2 cup milk
vegetable oil for frying

Slice large morels in half lengthwise, leave small morels whole. Dunk the morels in a large bowl of cold water, then rinse them of any debris. For the whole morels, it helps to let the hollow fill with water and shake the water out of the cavity. Arrange the mushrooms on paper towels and pat them dry.

In a medium bowl, mix the flour, salt, black pepper, garlic powder, and onion powder together. In another medium bowl, scramble the eggs and beat in the milk until blended. Heat an inch of vegetable oil in a large sauté or frying pan to 350°F.

While the oil heats, begin coating each morel or morel half in the flour mixture. Dip the mushroom in the egg mixture, letting any excess drip off. Then roll the morel in the flour mixture once more. Repeat for all of the mushrooms. Fry the mushrooms in the hot oil for 3-4 minutes on each side (a total of 6-8 minutes). Don't overcrowd the pan. You may have to fry in two or three batches. [Make sure to cook the morels thoroughly because raw or undercooked morels can make you ill.] Remove the mushrooms from the oil and drain on paper towels. Serve hot with lemon and garlic aioli. Serves 4-6.