

Japanese-Style Asparagus Frites

<http://userealbutter.com/2014/04/16/japanese-style-asparagus-frites-recipe/>

8-10 oz. asparagus spears (I prefer the fat ones)
1 cup ice cold water
1 large egg, beaten
1 cup flour
1/8 tsp baking soda
1 cup mayonnaise
1-2 tbsps Sriracha chili sauce
1 tbsps wasabi powder
1 tbsp water
2 tbsps unagi (bbq eel) sauce
1 tbsp tobiko or masago (flying fish roe)
1 green onion, chopped (green parts only)
cooking oil for frying

Wash and trim the woody ends of the asparagus spears. Mix the ice water and egg together in a bowl. Mix the flour and baking soda together in another bowl. Stir the flour mixture into the wet ingredients until combined. Lumps are okay. Refrigerate the tempura batter until you are ready to use it. In a small bowl, mix 1/2 cup of the mayonnaise with the Sriracha (to taste). Set aside. In another small bowl, mix the wasabi powder and 1 tablespoon of water together to make a paste. Whisk the remaining 1/2 cup of mayonnaise into the wasabi powder until combined. Set aside.

Heat 1-2 inches of vegetable oil to 350°F in a large pan. When the oil is ready, dip the asparagus spears (1-4 at a time) in the tempura batter to coat. Carefully put the battered asparagus spears into the hot oil one at a time making sure they don't stick together. Fry until golden (about a minute or two) and remove with tongs. Drain on paper towels. Serve the asparagus frites with the Sriracha mayonnaise and wasabi mayonnaise (either drizzled on top or in bowls on the side for dipping). Top the frites with unagi sauce, tobiko or masago, and green onions for garnish. Serves 2-4.