

## Porcini Tacos

<http://userealbutter.com/2017/08/14/porcini-tacos-recipe/>

1 lb. fresh porcini mushrooms (or other fresh edible mushroom), wiped clean  
1 cup all-purpose flour  
1/2 tsp baking powder  
1/4 tsp salt  
1 cup cold beer (or milk, but... beer)  
vegetable oil for frying  
corn tortillas, warmed  
cabbage, shredded  
avocado, sliced  
cilantro, chopped  
garlic lime crema

### garlic lime crema

1 cup sour cream  
1 clove garlic, grated  
1/2 tsp salt  
1 tbsp lime juice  
1 lime, zest of

**Make the lime crema:** Mix all ingredients together.

**Make the porcini tacos:** Heat 1-2 inches of vegetable oil in a large, deep pot (deep helps reduce the splatter) to 350°F. Slice your mushrooms into batons about an inch thick or whatever shape works with the type of mushroom you are using and set aside. Combine the flour, baking powder, and salt in a medium bowl and mix together. Stir the cold beer or milk into the dry ingredients until smooth. Dip the mushroom pieces into the batter and carefully drop into the hot oil. Fry for about 2 minutes, then flip and fry another 2 minutes until golden. Use a splatter screen as the mushrooms can release liquid and cause a lot of hot oil to splatter. Remove to paper towels to drain. Serve with warmed corn tortillas topped with cabbage, avocado, cilantro, and garlic lime crema. Makes about 16 6-inch tacos.