

Sweet and Sour Chinese Mushrooms

<http://userealbutter.com/2016/01/31/sweet-and-sour-chinese-mushrooms-recipe/>

1 lb. button mushrooms, cleaned
vegetable oil for deep-frying
sesame seeds (optional)

batter

1 cup all-purpose flour
1/2 cup cornstarch
1 tsp baking soda
2/3 cup water
1 tbsp vegetable oil
pinch of salt
2 egg whites

sauce

4 tbsps ketchup
2 tbsps plum sauce
1 tbsp Worcestershire sauce
2 tsps rice vinegar
1 tbsp oyster sauce
2 tsps sugar
1/2 cup water
1/2 tsp sesame oil
2 tsps cornstarch
1 tbsp vegetable oil
1/2 cup celery, 1/4-inch dice

Heat 3-inches of vegetable oil in a large or medium pot with high sides to a temperature of 350°F.

Make the batter: Mix the flour, cornstarch, baking soda, water, 1 tablespoon of vegetable oil, and salt together in a medium to large bowl. Stir until smooth. Beat the egg whites until they are slightly foamy. Fold the egg whites into the batter.

Make the sauce: In a liquid measuring cup, mix the ketchup, plum sauce, Worcestershire sauce, rice vinegar, oyster sauce, sugar, water, sesame oil, and cornstarch together. Set aside. In a sauté pan, heat the vegetable oil over medium-high heat. Add the celery and sauté for a minute. Stir in the sauce and continue to stir until the sauce thickens. Cover and keep the sauce warm or you can re-warm it before serving.

Fry the mushrooms: Dip the mushrooms, four or five at a time, in the batter and turn them to completely coat each one. Shake off the excess batter and set each battered mushroom in the hot oil. Fry the mushrooms for about 3-4 minutes or until they are golden brown. Remove them from the hot oil to paper towels to drain. Place the mushrooms in a large bowl and pour the warmed sauce over them. Toss to coat. Sprinkle with sesame seeds (optional) and serve hot. Serves 4.