**Tempura Veggies**

**Batter:**

1 cup cold water

1 egg

¾ cup flour

¼ cup corn starch

Splash of vodka (chef will get it)

**Vegetables:**

1 carrot

1 pkg. Shiitake Mushrooms

1 Marasaki potato

2 zucchini

20 Green beans

8-10 slices of lotus root (get Friday)

½ cup flour

**INSTRUCTIONS**

**Day 1:**

1. Mise en place all ingredients

**Day 2:**

1. Wash all the vegetables.
2. Peel the carrots and cut into sticks.
3. Trim the stems from the mushrooms and cut in half.
4. Slice the sweet potato into thin slices.
5. Tip the green beans.
6. Tip the zucchini and cut into sticks.

**Day 3:**

1. Whisk the egg until it is well mixed.
2. Add the other batter ingredients. Call chef over to add the vodka.
3. Prepare a tray with layers of paper towel.
4. Coat the vegetables with the ½ cup flour.
5. Dip them in the batter.
6. Drop them gently into the fryer so you don’t splash yourself with hot oil.
7. Cook until the batter is crispy and they float, about 2-3 minutes. Scoop out and drain on the paper towel lined tray.
8. Season with salt.
9. Enjoy.