

Crispy Fried Mushrooms with Cool Ranch Dip - Your New Favorite Snack

Crispy Fried Mushrooms with Cool Ranch Dip: The Snack That Steals the Show



TIME
4 min

METHOD
Air fryer

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INGREDIENTS

For the Fried Mushrooms:

- 1 cup buttermilk
- 1 tbsp garlic powder
- 2 cups mushrooms, cleaned and trimmed
- 1 cup all-purpose flour
- 2 tsp onion powder
- 1 tsp smoked paprika
- 1 tsp salt
- 1 tsp black pepper
- 1 tsp dried dill
- Vegetable oil, for frying (about 1/2 inch in pan)

For the Cool Ranch Dip:

- 1/2 cup sour cream
- 1/2 cup mayonnaise
- 1 tbsp dried herbs (such as parsley and chives)
- 1 tbsp lemon juice
- Salt, to taste

DIRECTIONS

1. Make the Ranch Dip: In a bowl, mix:
2. 1/2 cup sour cream
3. 1/2 cup mayo
4. 1 tbsp dried herbs
5. 1 tbsp lemon juice
6. Salt to taste
7. Whisk until smooth and creamy. Cover and chill while you prep the mushrooms to allow flavors to meld.
8. Set Up the Breading Station: Pour buttermilk into a bowl.
9. In another bowl, mix the flour, garlic powder, onion powder, paprika, dill, salt, and pepper.
10. Coat the Mushrooms: Dip each mushroom in buttermilk, letting the excess drip off. Transfer to the flour mixture and coat well, pressing gently so the coating sticks.
11. Fry the Mushrooms: Heat 1/2 inch of vegetable oil in a large skillet over medium-high heat. When hot (test with a bit of flour-should sizzle), carefully place mushrooms in the oil.
12. Fry for 3-4 minutes per side, turning to ensure even golden crispiness.
13. Drain and Serve: Remove with a slotted spoon and drain on paper towels. Serve hot with your cool ranch dip on the side for dipping.

SWAPS & NOTES

Use 1 cup milk + 1 tbsp vinegar or lemon juice.

Flour blend: Add a spoonful of cornstarch for even crispier texture.

Ranch dip: Add a pinch of garlic powder or a dash of hot sauce

for more kick. ???

TIPS FOR SUCCESS

Don't overcrowd the pan - fry in batches for the crispiest results.

Keep the oil hot - if it cools, your mushrooms will soak up oil and get soggy.

Dry mushrooms well before coating to help flour stick better.

Add cayenne to the flour or hot sauce to the dip. ? Pairing Suggestions & Party Ideas These mushrooms are perfect for party trays or casual hangouts.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/crispy-fried-mushrooms-with-cool-ranch-dip-your-new-favorite-snack/>