

Party-Perfect Fried Mushrooms & Ranch Dip

Crispy Fried Mushrooms with Cool Ranch Dip ???



OVEN
350°F

TIME
4 min

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INGREDIENTS

For the Crispy Fried Mushrooms:

1 lb button or cremini mushrooms, cleaned and stems trimmed

1 cup all-purpose flour

1 tsp garlic powder

1 tsp paprika

$\frac{1}{2}$ tsp onion powder

Salt and pepper, to taste

2 large eggs

$\frac{1}{2}$ cup milk

1 cup breadcrumbs (panko for extra crunch)

Vegetable oil, for frying

For the Cool Ranch Dip:

1 cup sour cream

... cup mayonnaise

1 tbsp dried parsley

1 tbsp dried dill

1 tsp onion powder

$\frac{1}{2}$ tsp dried chives

1 tbsp fresh lemon juice

Instructions:

1 Prep the Mushrooms:

2 Bread the Mushrooms:

3 Fry the Mushrooms:

4 Make the Cool Ranch Dip:

5 Serve:

Tips for Crunchy Perfection:

Serving Suggestions:

A chilled beer or lemonade

Beer cheese dip as a second dip

Sheet pan quesadillas for a full snack spread

Cheesy hot dip on the side

Storage & Reheating:

Fridge: Store leftover fried mushrooms in an airtight container for up to 2 days.

Reheat: Bake at 375°F for 8-10 minutes or air fry to re-crisp.

Dip: Store ranch dip in the fridge for up to 5 days.

DIRECTIONS

1. Prep the Mushrooms: Pat mushrooms dry with paper towels to remove any excess moisture.
2. In a shallow bowl, combine flour, garlic powder, paprika, onion powder, salt, and pepper.
3. In a second bowl, whisk eggs and milk. In a third bowl, place breadcrumbs.
4. Bread the Mushrooms: Working in batches, coat each mushroom in the flour mixture, dip into the egg wash, and roll in breadcrumbs. Press gently to ensure breadcrumbs stick well.
5. Fry the Mushrooms: Heat 1 inch of vegetable oil in a deep skillet to 350°F (175°C). Fry mushrooms in batches for 3-4 minutes, turning occasionally, until golden and crispy. Drain on paper towels.
6. Make the Cool Ranch Dip: In a small bowl, mix together sour cream, mayo, herbs, garlic powder, onion powder, lemon juice, and season to taste. Chill until ready to serve.
7. Serve: Plate hot mushrooms with a side of cool ranch dip. Sprinkle with fresh herbs if desired, and serve immediately!
8. Tips for Crunchy Perfection: ? Dry your mushrooms well to avoid oil splatter. ? Use panko breadcrumbs for an extra crispy finish. ? Test oil temperature with a thermometer or by dropping a breadcrumb in-it should sizzle immediately. ? Chill the dip while frying for the best flavor contrast.
9. Serving Suggestions: Pair these crispy mushrooms with:
10. A chilled beer or lemonade
11. Beer cheese dip as a second dip
12. Sheet pan quesadillas for a full snack spread

13. Cheesy hot dip on the side
14. Great for movie night, game day, or appetizer tables at any gathering.
15. Storage & Reheating: Fridge: Store leftover fried mushrooms in an airtight container for up to 2 days.
16. Reheat: Bake at 375°F for 8-10 minutes or air fry to re-crisp.
17. Dip: Store ranch dip in the fridge for up to 5 days.
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22. How I : Turned a Classic Sandwich into the Ultimate Cheesy Hot Dip
23. These : Sheet Pan Quesadillas Are My Favorite Way to Feed a Crowd Fast
24. Final Thoughts: These Crispy Fried Mushrooms with Cool Ranch Dip bring the crunch, the flavor, and the fun. Whether you're feeding a crowd or just craving something savory, they're a quick win packed with satisfying textures and bold flavor.
25. Tried it? Tag your creations-we love to see your golden bites in action! ???

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

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