

## Crispy Fried Mushrooms with Homemade Ranch Dip

When crispy meets creamy, it's pure appetizer magic. These



**TIME**  
**3 min**

**METHOD**  
**Air fryer**

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### INGREDIENTS

For the Mushrooms:

1 lb button mushrooms, cleaned and sliced ?

1 cup all-purpose flour

2 tsp garlic powder

1 tsp paprika

Salt and pepper, to taste

2 large eggs, beaten ?

1 cup breadcrumbs or panko

Vegetable oil, for frying

For the Ranch Dip:

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

$\frac{1}{2}$  cup sour cream

1 tbsp fresh dill, chopped ?

1 tbsp fresh chives, chopped

1 garlic clove, minced ?

1 tsp lemon juice ?

### DIRECTIONS

1. Make the Ranch Dip: In a medium bowl, stir together:
2. Mayonnaise
3. Sour cream
4. Dill
5. Chives
6. Garlic
7. Lemon juice: Season to taste with salt and pepper.
8. Refrigerate until ready to serve. The flavors deepen as it chills!
9. Prepare the Coating Station: Set up three shallow bowls:
10. Flour mixture: flour, garlic powder, paprika, salt, and pepper
11. Egg wash: beaten eggs
12. Breadcrumbs: plain or panko for extra crunch
13. Dredge and Coat the Mushrooms: Working in batches:
14. Toss sliced mushrooms in the flour mixture
15. Dip into the egg wash
16. Roll in breadcrumbs until fully coated
17. Fry the Mushrooms: Heat about  $\frac{1}{2}$  inch of vegetable oil in a skillet over medium-high heat. Fry mushrooms in batches for 2-3 minutes per side, or until golden and crisp. Transfer to a paper towel-lined plate to drain excess oil.
18. Serve: Plate the mushrooms hot with a bowl of chilled ranch dip. Garnish with extra herbs or a dash of paprika if desired.

### TIPS FOR SUCCESS

Dry the mushrooms well after cleaning to avoid soggy coating.

Don't overcrowd the pan -fry in batches to maintain oil temperature.

Add a dash of cayenne to the flour mix or hot sauce to the ranch.

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

Original recipe: <https://chefmaniac.com/crispy-fried-mushrooms-with-homemade-ranch-dip/>