

## Crispy Fried Mushrooms with Ranch You'll Want to Snack On All Day

Fried Sliced Mushrooms with Ranch



**OVEN**  
**350°F**

**TIME**  
**3 min**

**METHOD**  
**Air fryer**

**PRINT**  
**Recipe Card**

### INGREDIENTS

For the Fried Mushrooms:

- 1 lb button or cremini mushrooms, sliced
- 1 cup all-purpose flour
- $\frac{1}{2}$  cup cornmeal
- 1 tsp paprika
- 2 tsp garlic powder
- $\frac{3}{4}$  tsp salt
- $\frac{3}{4}$  tsp black pepper
- 2 large eggs
- $\frac{5}{16}$  cup milk (about 5 tablespoons)

Vegetable oil, for frying

For the Ranch Dressing:

- $\frac{1}{2}$  cup mayonnaise
- $\frac{1}{2}$  cup sour cream
- 1 tsp dried dill
- 1 tsp onion powder
- 1 tsp parsley

Ingredient Swaps and Notes:

Mushrooms: Cremini offer deeper flavor, but button mushrooms work perfectly.

Milk: Use buttermilk for a tangy twist in the egg wash.

Flour mixture: Add cayenne if you like heat or parmesan for extra umami.

Store-bought shortcut: You can use ranch from another favorite recipe if you're pressed for time.

#### Step-by-Step Directions:

1. Make the Ranch Dressing:
2. Prepare the Coating:
3. Dip the Mushrooms:
4. Fry the Mushrooms:
5. Serve Hot with Ranch:

#### Tips for Success:

Dry your mushrooms: Wipe them clean instead of washing to avoid soggy coating.

Oil temp matters: Use a thermometer to keep oil at 350°F-too low and they'll be greasy, too high and they'll burn.

Double dip: For extra crunch, double dip the mushrooms in egg and coating.

#### Serving Suggestions & Pairings:

Game day spreads alongside totchos.

A crispy side with sheet pan quesadillas.

## DIRECTIONS

1. **Make the Ranch Dressing:** In a small bowl, whisk together mayonnaise, sour cream, dill, onion powder, and parsley. Cover and refrigerate while you fry.
2. **Prepare the Coating:** In a shallow bowl, mix flour, cornmeal, paprika, garlic powder, salt, and pepper.
3. **Dip the Mushrooms:** In another bowl, whisk the eggs and milk. Dip mushroom slices into the egg mixture, then dredge in the seasoned flour mixture, pressing lightly to coat.
4. **Fry the Mushrooms:** Heat oil in a deep skillet to 350°F (175°C). Fry the mushrooms in batches for 2-3 minutes per side until golden and crisp. Transfer to a paper towel-lined plate to drain.
5. **Serve Hot with Ranch:** Arrange the mushrooms on a platter and serve immediately with chilled ranch dip.
6. **Tips for Success: Dry your mushrooms:** Wipe them clean instead of washing to avoid soggy coating.
7. **Oil temp matters:** Use a thermometer to keep oil at 350°F-too low and they'll be greasy, too high and they'll burn.
8. **Double dip:** For extra crunch, double dip the mushrooms in egg and coating.
9. **Serving Suggestions & Pairings:** These fried mushroom slices are great for:
10. Game day spreads alongside totchos.
11. A crispy side with sheet pan quesadillas.
12. Dipped in beer cheese dip.
13. Stuffed into wraps or sliders for a veggie crunch.
14. Served with cheesy hot dip for double dipping madness.
15. **Storage & Leftovers: Fridge:** Store leftovers in an

airtight container up to 2 days.

16. Reheat: Best in the oven or air fryer to bring back the crispiness.
17. Freezing not recommended due to texture changes after thawing.
18. More Recipes You'll Love: Want more golden, crunchy bites? Don't miss:
19. Easy : Cheese-Stuffed Chicken Wontons with Ranch - crispy, cheesy, and impossible to stop eating.
20. Totchos - the ultimate tater tot nacho mashup.
21. Beer : Cheese Dip - the perfect dip pairing for any fried snack.
22. Final Thoughts: Fried sliced mushrooms with ranch are one of those treats that deliver maximum flavor with minimal effort. Whether you're hosting a crowd or just craving something crispy and satisfying, this recipe hits the mark every time.
23. Try it, share it, and let me know how fast they disappear from your snack table. Drop a comment or tag @ChefManiac on socials!

## SWAPS & NOTES

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## TIPS FOR SUCCESS

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

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