

STARTER & SNACK

Beer-Battered Cremini Mushrooms

14 September 2026

TOTAL TIME	PREP	COOK	SERVES	PER SERVING	CALORIES
45 min	30 min	15 min	4	\$2.09	909 kcal



Beer-Battered Cremini Mushrooms takes around 45 minutes from beginning to end. This dairy free and lacto ovo vegetarian recipe serves 4 and costs \$2.09 per serving. One portion of this dish contains around 8g of protein, 77g of fat, and a total of 909 calories. This recipe is liked by 25 foodies and...

Ingredients

- ☐ ¼ teaspoon freshly ground black pepper
- ☐ 4 cups vegetable or canola oil
- ☐ 8 ounces (16 to 18), small cremini mushrooms, cleaned
- ☐ 1 tablespoon chopped fresh chives
- ☐ 2 teaspoons chopped fresh thyme
- ☐ 1 clove garlic, minced
- ☐ ½ teaspoon freshly ground black pepper
- ☐ 0.1 teaspoon cayenne pepper
- ☐ 12 ounce dark beer, such as Negra Model, chilled
- ☐ 2 tablespoons chopped fresh chives
- ☐ 2 teaspoons minced fresh thyme
- ☐ ¼ teaspoon kosher salt

☐ 1 tablespoon fresh lemon juice (from 1/2 large lemon)

☐ 1 Zest of lemon

☐ 3/4 cup mayonnaise

☐ 1½ cups self-rising flour

☐ 1 tablespoon whole grain Dijon mustard, such as Maille

EQUIPMENT Bowl, Paper towels, Sauce pan, Whisk, Kitchen thermometer, Slotted spoon

Method

- 1 Watch how to make this recipe.
- 2 For the sauce: In a small bowl, whisk the mayonnaise, chives, lemon juice, mustard, thyme, cayenne, salt, pepper, garlic and lemon zest together to blend. (Sauce can be prepared 1 day ahead. Cover and refrigerate.)
- 3 For the mushrooms: In a medium bowl, whisk together the flour, chives, thyme, salt and pepper.
- 4 Pour the chilled beer into the flour mixture and whisk until the batter is smooth.
- 5 Pour the oil into a heavy large wide saucepan. Attach a deep-fry thermometer to the side of the saucepan.
- 6 Heat the oil over medium-high heat until the temperature registers between 330 and 350 degrees F. Working in batches, dip a few mushrooms at a time into the beer batter to coat generously, allowing any excess batter to drip back into the bowl. Drop the mushrooms, a few at a time, into the hot oil and fry until the batter is deep golden brown and the mushrooms are tender, adjusting the heat as needed to maintain the oil temperature between 330 and 360 degrees F, 3 1/2 to 4 1/2 minutes per batch. Using a slotted spoon, remove the mushrooms and drain on paper towels.
- 7 Mound the mushrooms on a serving platter and place the dipping sauce alongside.
- 8 Serve while the mushrooms are still hot.

Nutrition per serving

909

KCAL

8 g

PROTEIN

77 g

FAT

42 g

CARBS

Saturated Fat

8.4 g · 52% of daily needs

Fibre

2.3 g · 9% of daily needs

Sugar

1.6 g · 2% of daily needs

Sodium

462 mg · 20% of daily needs

Cholesterol

17.6 mg · 6% of daily needs

Vitamin C

8.2 mg · 10% of daily needs

Adapted from Foodnetwork. Find this recipe, ratings and more ideas at whatsheate.com/beer-battered-cremini-mushrooms-142571