



Deep-Fried Tarantula Spider



Vegetarian



Vegan



Dairy Free



Popular

READY IN



45 min.

SERVINGS



4

CALORIES



304 kcal

SIDE DISH

Ingredients

- ☐ 1 teaspoon paprika smoked
- ☐ 2 cups vegetable oil
- ☐ 1 cup tempura batter
- ☐ 2 similar-sized tarantulas frozen thawed
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Equipment

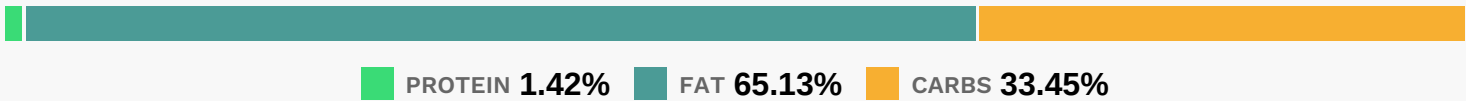
- ☐ paper towels
- ☐ sauce pan

- ☐ knife
- ☐ slotted spoon

Directions

- ☐ In a deep saucepan or deep-fat fryer, heat the oil to 350°F.
- ☐ With a sharp knife, sever and discard the abdomens from the two tarantulas. Singe off any of the spider's body hairs with a crème brûlée torch or butane cigarette lighter.
- ☐ Dip each spider into the tempura batter to thoroughly coat. Use a slotted spoon or your hands to make sure each spider is spread-eagled (so to speak) and not clumped together before dropping it into the hot oil.
- ☐ Deep-fry the spiders, one at a time, until the batter is lightly browned, about 1 minute.
- ☐ Remove each spider from the oil and place it on paper towels to drain.
- ☐ Use a sharp knife to cut each spider in two lengthwise.
- ☐ Sprinkle with the paprika and serve. Encourage your guests to try the legs first and, if still hungry, to nibble on the meat-filled mesothorax, avoiding the spider's paired fangs, which are tucked away in the head region.
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Nutrition Facts



Properties

Glycemic Index:3.75, Glycemic Load:0.01, Inflammation Score:-3, Nutrition Score:2.6395652570316%

Nutrients (% of daily need)

Calories: 304.12kcal (15.21%), Fat: 21.86g (33.64%), Saturated Fat: 3.34g (20.85%), Carbohydrates: 25.27g (8.42%), Net Carbohydrates: 25.09g (9.13%), Sugar: 0.05g (0.06%), Cholesterol: 0mg (0%), Sodium: 75.34mg (3.28%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 1.07g (2.14%), Vitamin K: 40.49µg (38.56%), Vitamin E: 1.93mg (12.86%), Vitamin A: 246.27IU (4.93%)