

BEER BATTERED GARLIC SCAPES

INGREDIENTS

2 dz Garlic Scapes

Beer Batter

2 c Flour

2 c Beer

Salt & Pepper

Wasabi Aioli

1 c Mayonnaise

1 Tbl Wasabi

1/4 c Sesame oil

1/4 c Soy Sauce

Fresh Ginger (if ya want)

DIRECTIONS

Beer Batter

1) Whisk together equal part flour to equal part beer to a smooth consistency. Add salt & pepper to taste. Add more beer to thin it out, Add more flour to thicken.

Wasabi Aioli

1) Whisk together mayonnaise & wasabi to taste.

Sesame & Soy Dipping Sauce

1) Mix equal amounts of sesame oil and soy sauce

INSTRUCTIONS

1. Make a fryer...use a wok or a stock pot, you will need about 4 cups of oil to fry in, so choose a pot that can hold at least 8 qt, you want some wiggle room, 300 - 325
2. Make the beer batter
3. Make the dipping sauce
4. Make the Wasabi Mayo
5. Dip the scapes in batter and fry till golden brown, flip them over to color the other side.
6. Put some mayo and dipping sauce on the plate, then the scapes and a little pickled ginger. Enjoy!!

THE GRANGE