

Winter Vegetable Tempura with Miso-Mustard

Makes: 8-10 servings

Total Time: 35 minutes

Ingredients:

For the sauce-

- 1/3 cup cold water
- 1/4 cup white miso
- 2 tablespoons Dijon mustard
- 1 tablespoon honey
- 1 tablespoon olive oil
- 1 teaspoon soy sauce
- 1 garlic clove, minced

For the veggies-

- Canola, grapeseed, or peanut oil for frying
- 1 cup all-purpose flour
- 1 cup rice flour
- 2 1/3 cups pale ale beer
- Large bunch lacinto kale, ends trimmed
- 3/4 lb purple cauliflower, cut into florets
- 3/4 lb broccolini, ends trimmed
- Kosher salt for serving
- Lemon juice for serving

Directions

For the sauce- Whisk everything together, taste and adjust seasoning as needed. Cover and chill in the refrigerator until ready to use.

For the veggies- Line a baking sheet with paper towels and set aside.

Fill a large saucepan with at least 2 inches of oil. Insert a deep-frying thermometer and heat the oil to 350°F over medium-high heat.

To prepare the batter, combine flours in a medium bowl then nest it in a bowl of ice to keep the batter cold. Add the beer to the flour and whisk until combined and no longer lumpy.

Place a handful of veggies in the batter and toss to coat. Remove veggies one by one and let the batter drip off. Place into the heated oil and cook, stirring a few times, until the batter starts to turn a very light golden brown, about 1 minute for the thinner vegetables and 3 minutes for the thicker vegetables.

Remove and place on the paper towel lined baking sheet and sprinkle with salt. Repeat until all veggies are cooked.

Serve hot or warm with miso-mustard, extra salt, and a few lemon wedges.