

## **BEST EVER VEGGIE BATTER**

From the kitchen of  
Caroline Hembel Beard

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### **INGREDIENTS:**

1 container (7 oz, home made, if available) yogurt  
½ cup milk (or more)  
Italian seasoning to taste  
1 cup dry BASIC BISCUIT MIX (see CHBeard recipe)

### **TO PREPARE:**

Mix yogurt & milk together  
Stir in BASIC BISCUIT MIX  
Thin with more milk -- if necessary -- to bring batter to the desired consistency  
(my experience has been that this batter sticks to the veggies even if quite thin)  
Mix in Italian seasoning (Optional)

### **TO USE:**

Wash, dry & cut up veggies as desired  
Dip each piece into BEST EVER VEGGIE BATTER  
Then drop each into hot oil in a deep fryer  
Cook until golden brown  
Use a slotted spoon or other small strainer  
to remove fried veggies to a paper-towel-lined container  
(one with a rack to promote grease drainage is helpful)  
Keep warm until serving

### **TO SERVE FRIED VEGGIES:**

Soy sauce  
(especially if you want your veggies a little saltier)  
&  
Sour cream / horseradish dip  
(just like it sounds)

ÉÉÉ

Chb  
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