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Harvest Beer Batter-Fried Vegetables with Thai Chili Mayo

2 Cups Harvest Beer Bread Mix

½ Tsp. Sunset Seasoned Salt

½ Tsp. Oh! So Garlic

1 Tbsp. Garlic Jalapeño Cheese Ball Mix

12 Oz. Beer

Sliced Vegetables; Sweet Potatoes, Carrots, Eggplant,
Onions, Mushrooms

Oil for frying

Thai Chili Mayonnaise

½ Cup Mayonnaise

2 Tbsp Thai Chili Roasted Garlic Sauce

Combine first 5 ingredients; batter will be thin. Dip vegetables into batter; place in hot oil (deep fryer works great). Fry until golden brown, stirring once or twice with fork. Remove from oil; drain on paper towels. Sprinkle with additional Sunset Seasoned Salt. Makes about 2 cups batter. Dip into Thai Chili Mayonnaise.



*Garlic Jalapeño Cheeseball Mix, Sunset Seasoned Salt,
Oh! So Garlic, Thai Chili Roasted Garlic Sauce and
Harvest Beer Bread Mix Recipe*