



Fried Squash Blossoms

Serves 4.

These can be stuffed with your favorite cheese or other stuffing, but we like them best just as they are. The batter must be chilled 30 minutes or more. It can also be made in advance and refrigerated for up to two days. If it is too thick after refrigeration, add a few drops of water to thin it to its original consistency.

Ingredients

1 cup flour
1/2 cup cornstarch
1/2 teaspoon salt
1 cup chilled beer, fat-free milk, or water
16 large squash blossoms, washed
Canola or other flavorless oil for frying
Kosher or sea salt to taste

Method

Whisk together the dry ingredients in a medium bowl, then whisk in the beer, milk or water until the mixture is smooth. Cover and set in the refrigerator for 30 minutes. Leftover batter can be stored for up to two days.

Pour the oil into a cast iron or other heavy skillet to a depth of at least 1". Heat over high heat until a small cube of bread dropped into the oil turns golden brown within seconds.

Briefly dip each blossom into the batter, then carefully slip into the hot oil. Cook until golden on all sides, about three minutes total cooking time. Add only as many blossoms at a time as will fit comfortably in the skillet. Transfer with a slotted utensil to paper towels to drain briefly.

Sprinkle with salt to taste and serve immediately.