



Tempura Batter

Ingredients

- ½ cup flour
- ¼ cup cornstarch
- ½ cup cold water
- 1 teaspoon salt
- 1 egg
- Life Every Day 100% canola oil

Directions

Beat the flour, cornstarch, cold water, salt and egg until mostly smooth. A few lumps are okay.

Use batter to tempura your favorite meats or vegetables.

To tempura 2 lbs pork:

Cut pork into ¾ inch pieces. Heat Life Every Day 100% canola oil (1 Inch deep) in a deep fryer or Dutch oven to 360°F. Stir a few pieces of the pork into the tempura batter. Carefully add a batch of battered pieces, one at a time, to the oil. (Do not overcrowd the pan). Turn the pork a few times, until golden brown, about 5-6 minutes.

Carefully remove tempura pork with a strainer and drain on paper towels.

