

# Kickass Vegan Tempura

*Serves two to four*

## Ingredients

- 4 cups high-heat cooking oil (heated to 350 degrees)
- 1 1/4 cup all-purpose flour
- 1 tablespoon cornstarch
- 1/8 teaspoon baking powder
- 1/4 teaspoon salt
- 2/3 cups ice water or ice-cold carbonated water (or more as needed)
- Veggies sliced and prepped for frying

## Directions

1. Heat the oil in a deep pot.
2. Whisk together the dry ingredients, then quickly stir in the water. Don't over-mix, stir until just combined, leaving some small lumps.
3. Dip the veggies one at a time into the batter, then carefully drop them into the oil. Be careful not to splash yourself with hot oil. Turn the veggies occasionally to make sure they cook evenly.
4. Fry the veggies in the hot oil for one to two minutes, or until the batter becomes crispy, golden, and brown. Remove to a dish lined with paper towel.
5. Serve immediately with warm tempura sauce.

## Tempura Sauce

*Serves two to four*

## Ingredients

- 1 cup vegan dashi (or water)
- 2 tablespoon soy sauce
- 1/2 teaspoon salt
- 4 tablespoons ponzu sauce
- 2 teaspoons fresh grated daikon radish

## Directions

1. Warm the dashi, soy sauce, and salt in a small sauce pan.
2. When the mixture becomes piping hot, remove it from the stove top, and add the ponzu sauce.
3. Divide into two or four bowls, then divide the grated daikon between them.

## Veggies to try frying:

1. Cauliflower (Try sprinkling it with curry flour first)
2. Zucchini and Summer Squash
3. Blanched Beets (dust them with cornstarch before dredging in batter)
4. Sliced Radishes
5. Fresh Green Beans
6. Kale, Collards, or Mustard Greens
7. Celery Root
8. Green Tomatoes
9. Asparagus
10. Onion Rings (The bigger and sweeter the better)
11. Parsnips
12. Brussels Sprouts (Slice them in half to make them easy to eat)
13. Snap peas (raw or pickled)
14. Dilly Beans
15. Pickled Beets
16. Tofu or Marinated Tofu
17. Sweet Potatoes or Yams
18. Carrots
19. Mushrooms (raw or marinated)

MARY MAKES DINNER



This recipe came from Mary Makes Dinner

<http://MaryMakesDinner.Typepad.com>

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**Questions, comments?**

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