



D Contains Dairy

E Contains Egg

W Contains Wheat

S Contains Soy

N Contains Nuts

NASHVILLE HOT BOX

• Nashville Hot Mushrooms

Grab these items:

- Blue Oyster Mushrooms
- Nashville Dredge
- Sriracha Buttermilk
- Safflower Oil (for frying)
- Pita Bread
- Corn Mayo
- Lettuce
- Pickles
- Nashville Hot Oil (for topping)

D E W

Grab these kitchen tools:

- 7-9 inch heavy pot with sides (such as a cast iron pan or a Dutch oven)
- Fry thermometer (we like Taylor Precision Products RA17724 5983)
- 2 bowls
- Tongs or metal spatula
- Spoon
- Paper towels
- Plate or sheet tray with wire rack
- Paper coffee filter (optional, for filtering your oil after frying)

1. Preheat your oven to 350 degrees.
2. **The first step is to dredge and batter your mushrooms so they are ready for you to fry.** Fresh oyster mushrooms are soft, springy, and easy to “peel” so at Clover, we don’t cut them. Instead we peel them like string cheese to preserve their organic shapes. Peel your mushrooms according to the photos above, aiming for pieces of mushroom with core, anywhere from 1/2 inch to 3/4 inch thick. This might seem small, but mushrooms will expand as you dredge and fry them.
3. Place your two bowls side by side. Empty the sriracha buttermilk into one bowl. Empty the Nashville dredge into a second bowl.
4. Place mushrooms in the buttermilk and toss them until they are totally coated. Work quickly here. You don’t want to let the mushrooms stay in the buttermilk too long. They’ll get soaked and squishy.
5. Remove mushrooms one by one, letting excess buttermilk drip back into the bowl. Put mushrooms directly into the dredge bowl on top of the dredge. Double check that they are not dripping wet when you do this. When all the mushrooms are in the dredge bowl, pause to dry your hands.
6. With dry hands, take handfuls of the dredge and toss it from the bottom of the bowl on top of the mushrooms. Keep doing this until the mushrooms are completely coated. Pick them up and shake them so excess dredge falls back into the bowl. Store each dredged mushroom piece on a plate or sheet pan. Congratulations, your mushrooms are ready for frying!

7. **Now it’s time to prepare your sandwich fixings.** Pull the lids off of the corn mayo, lettuce, pickles, and Nashville Hot Oil. With a rigid spoon, stir the chili oil until the chili flakes are no longer collected on the bottom.
8. **Now it’s time for what we all came here for: frying!** If you have a hood on your oven, turn it on. You might want to open a window too :)
9. Place your pot on the stove. Pour oil into the pot. There’s a bit of math involved with this step, but luckily it’s first-grade math. You want at least 2 inches of oil overall, and you also want at least 2 inches of space from the surface of the oil to the top of the pot. The reason for the space at the top? The mushrooms will expand as they fry. You’ll probably use most of the oil we gave you, but you may have some leftover.
10. Turn the heat to medium. Insert your fry thermometer into the oil and watch carefully until it reaches anywhere in the range of 350 degrees to 375 degrees. That is the sweet spot for frying. If it goes above that temperature, turn the heat down and wait for the temperature to drop. Line a sheet tray or plate with paper towels, or set a wire rack over a sheet tray.
11. Fry mushrooms in small batches for 2-4 minutes. If the mushrooms are completely submerged in oil, you won’t have to turn them over; if you have mushrooms peeking up from the top of the oil, you may need to flip them halfway with some tongs or a spatula. A key to deep-frying is not to overcrowd the pan, because that could lower the overall temperature of the oil, so commit to a few batches. Keep an eye on the temperature of your oil. If it goes below 350, increase the heat before adding the next batch. Once your mushrooms are a nice golden brown, remove them to a paper-towel-lined plate or sheet tray.
12. Now all that’s left is to warm your bread. Place pita on a sheet tray and put in the preheated oven. Toast for 3 minutes, or until soft and puffy, but not brown or crispy.
13. Using a serrated knife, slice pita bread open, twisting at the bottom so it opens like a clamshell.
14. Hold the pita in your non-dominant hand, while you use your dominant hand to spread the bottom with corn mayo. Add a liberal amount of pickles, a bit of lettuce, and a few of the mushrooms you’ve fried. Using a spoon, drizzle the Nashville Hot Oil generously on top of the mushrooms.

You may have leftover buttermilk and dredge after you’ve used all your mushrooms. Use this to experiment with dredging and frying other things in your kitchen. Ideas include tofu (press water out of it first), cauliflower, roasted sweet potato slices.

To reuse your fry oil: turn off the heat and let your oil cool. You don’t want it to be dangerously hot but you want it to be warm enough that it’ll flow.

Place a coffee filter over the rim of the safflower oil container. Then pour oil back into container. The coffee filter will remove any particles, and you can use the oil to deep-fry again in the future (don’t use it for salad dressing though!) Or skip the coffee filter, pour oil back into the bottle, and throw the whole thing away.