

FRIED SQUASH BLOSSOMS

Ingredients

- * Flour
- * Male squash blossoms
- * Beer
- * Oil

Directions

Squash vines produce many more male than female blossoms, especially when they first start to bloom. Encourage female blossoms by picking off extra male blossoms. Coat the blossoms with batter and fry in oil either in a skillet or a kettle until browned, but don't overcook.

A simple batter can be made by adding fresh (not flat) beer to flour until a medium thin batter is made (so blossoms don't pull apart). You can add pepper or herbs to the batter for flavor.