

Deep Fried Strawberries

Stock pot
Baking sheet lined with paper toweling
Deep-fry thermometer

Serves 4 to 6

16	long stemmed strawberries
1-1/2 cups	cake flour
3 tsp	baking soda
1 cup	tonic water
1/4 cup	lemon lime soda
	canola oil

1. Place berries on baking sheet and place in refrigerator for 30 minutes.
2. In a stock pot, on medium, heat about 1-1/2 inches of oil to 375°F.
3. In a medium bowl, whisk flour and baking soda. Whisk tonic water and soda to make a smooth batter about the consistency of pancake batter.
4. Dip each cold berry into batter, a few at a time. Place into hot oil and turn if needed to create a light brown coating, about 2 minutes total.
5. Use tongs to remove from oil and drain on paper toweling. Continue until all of the berries have fried.
6. Serve warm.