

Deep Fried Sage Leaves

This is a crowd pleaser because it combines the taste of fried beer batter with subtle flavor of sage. It is a nice finger food to serve as an appetizer. When you are done, pour the oil through a coffee filter sitting in a sieve into a measuring cup that has a pour spout. This removes particles of sage and batter. Refrigerate the used oil for future use.



Ingredients:

- 1/2 cup flour
- 3/4 tsp. salt
- 1/2 cup beer
- 1 package of sage leaves (20)
- 2 cups vegetable oil

Equipment:

- Wok or sauce pan
- Slotted spoon
- Sieve
- 2 cup measuring cup
- Coffee filter

<input checked="" type="checkbox"/>	Directions	Time (min)	
	In a bowl, combine 1/2 cup flour and 3/4 tsp. salt	1	
	Add 1/2 cup of beer. Stir to combine.	1	
	Allow batter to rest at room temperature		20
	Separate sage leaves into single leaves with stems	5	
	Heat oil in a sauce pan or wok to 350 or until a drop of batter bubbles and fries immediately	3	
	Hold sage leaf by stem and dredge through batter. Use a spoon to force leaf into batter and coat completely. Drop into batter. Repeat until surface of oil is full of frying sage leaves.	5	
	Turn leaves to brown on both sides until golden brown	4	
	Using a slotted spoon, transfer fried leaves to paper towel.	1	
	Dip more leaves and fry until all are done. Serve hot.	5	
	Total	35	
	Allow oil to cool. Put coffee filter in the sieve and pour oil through sieve into measuring cup. Pour oil into bottle and refrigerate for future use.	5	