
Acorn Squash Tempura

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1 acorn squash
2 cups flour
2 tablespoons cornstarch
1 teaspoon Kosher salt
3 cups seltzer
vegetable oil
DIPPING SAUCE
1 cup water
1/4 cup soy sauce
1/4 cup mirin
1 tablespoon dashi powder
1/2 teaspoon superfine sugar

Trim, halve and seed one acorn squash. Slice into 1/8-inch-thick wedges.

In a bowl, whisk two cups of flour, 2 tablespoons of cornstarch, 1 teaspoon Kosher salt and 3 cups seltzer. (The result should resemble loose pancake batter; add up to 1/2 cup more flour as needed.)

Working in batches, dip the squash in the batter, letting the excess drip off. Deep-fry in 350 degrees vegetable oil until golden and crisp, 2 to 3 minutes.

For the dipping sauce, mix one cup of water, 1/4 cup soy sauce, 1/4 cup mirin, one tablespoon dashi powder and 1/2 teaspoon superfine sugar.

Appetizers

Per Serving (excluding unknown items): 1182 Calories; 3g Fat (2.2% calories from fat); 33g Protein; 256g Carbohydrate; 14g Dietary Fiber; 0mg Cholesterol; 6021mg Sodium. Exchanges: 16 1/2 Grain(Starch); 1 1/2 Vegetable.