

# Beer Battered Asparagus

*Gourmet | March 2005*

total time: 30 min

## For lemon dipping sauce

2 cup mayonnaise  
4 tsp fresh lemon juice  
2 tsp finely grated fresh lemon zest  
1 tsp black pepper

## For asparagus

2 cup all-purpose flour  
2 tsp salt  
2 tbsp finely grated fresh lemon zest  
1/2 tsp black pepper  
2 cup lager such as Harp, (pour beer slowly into measuring cup; do not measure foam)  
2 lb medium asparagus, trimmed and cut into 6-inch pieces

## Make dipping sauce

- Stir together mayonnaise, lemon juice, zest, and pepper in a small bowl.
- Chill, covered, until ready to use.

## Make batter and fry asparagus:

- Whisk together flour, salt, zest, and pepper in a bowl until combined, then add beer, whisking until smooth.
- Heat 3 inches oil in a 3- to 4-quart heavy saucepan over moderately high heat until it registers 375°F on thermometer.
- Submerge asparagus spears in batter to coat.
- Working in batches of 10, drag 1 at a time gently against rim to remove excess batter, then transfer to oil and fry, stirring gently to keep asparagus from sticking together, until golden, 2 to 3 minutes.
- Transfer as fried with a slotted spoon to a paper-towel-lined baking sheet.
- Serve with lemon dipping sauce.

**Cook's note:** *Asparagus can be kept warm in oven up to 30 minutes.*