



Tempura Fried Green Beans with Ginger Cured Bacon Dipping Sauce

With all of the beautiful green beans out there, this dish is perfect served as a side or even an appetizer.

Servings: 4

Beverage Pairing: Bison Organic Belgian Style Ale

Active Cooking Time: 45 minutes

Ingredients

1 lb	Green beans
1 cup	Rice flour
1 cup	Cornstarch
3/4 cup	Soda water
1 each	Small egg
2 Tbsp	Fresh Basil torn
As needed	Peanut oil or Vegetable oil
To taste	Sea salt

Dipping Sauce

2 oz	Ginger and molasses cured bacon, cubed
1 each	Shallot, sliced thin
1 oz	Rice wine vinegar
1 tsp	Soy sauce
1 T	Chives, minced
2 T	Local Folks whole grain mustard
1 each	Lime, sliced (optional)
1 each	Thai chili, sliced (optional)

Method of Preparation

1. Preheat peanut oil to 475 degrees in a wok.
2. Combine the flour and corn starch. In a separate bowl, beat the egg and add the water to the egg. Then quickly mix the egg into the flour and starch. Fold in the basil. Use the batter within 20 minutes.
3. In a skillet, render the bacon into lardons. Drain and reserve the fat, but continue to heat the pan with the bacon in it until the pan browns. Quickly add the rice wine vinegar and soy sauce to release the crispy bits from the pan and turn off the heat. Whisk in the chives, mustard, and the reserved drippings from the bacon to make a warm vinaigrette. Serve at room temperature with slices of lime and Thai chili.
4. Now that everything is in place, dunk 1/3 of the green beans in the batter, pull them out, and plunge them directly into the hot oil. Fry until crisp then remove and place on paper towels to drain. Repeat this process, cooking the rest of the green beans in two batches.
5. Season with sea salt as needed.