

## **Fried Asparagus in Beer Batter**

1 to 2 pounds asparagus

1 cup flour

1, 12 ounce, can of beer

Salt, pepper, garlic powder, seasoned salt and Italian seasoning to taste

Olive oil

Mix flour and seasonings together. Add beer to dry ingredients, mixing slowly until thick enough to cling to asparagus. Cut asparagus into 2-inch pieces. Heat olive oil. Deep fry the coated asparagus in 2 inches of olive oil until golden brown, turning once.