

Two quick batter recipes for fried cicadas by Chef Joseph Yoon

Tempura batter ingredients:

- 1/2 cup all-purpose flour
- 1/2 cup cornstarch
- 1 tsp. salt
- 1 large egg
- 3/4 cup ice cold sparkling water or light beer

Optional: 1 to 2 tbsp. cricket powder

Beer batter ingredients:

- 1 1/2 cup all-purpose flour
- 1/2 cup cornstarch
- 1 tsp. baking powder
- 1 cup of light beer
- Salt and pepper, to taste

Optional: 2 to 3 tbsp. cricket powder

Instructions:

For either batter, combine the ingredients in a large bowl and mix until smooth.