

The Limehouse Restaurant Recipes  
by Kwan Y. Jung, 1988

### **(19) Sweet and Sour Shrimp**

10 shrimp, cleaned (16-20 counts per lb.)

2 eggs

1/2 cup oil

1/2 teaspoon salt

1 tablespoon baking powder

1/2 cup flour

2 cups cornstarch powder

1 cup tomato puree

2 cups water

1 cup vinegar

1 cup pineapple tidbits

1 cup carrots, sliced

1 cup sugar

Cornstarch solution

1. Place carrots in a bowl and sprinkle with a small amount of salt. Let marinated for 4 minutes. Drain the liquid and set aside.
2. Mix the tomato puree and water well. Add salt, sugar and vinegar to make the sweet and sour sauce. Heat the sauce to a boil and thicken it slightly by adding the cornstarch solution. Lastly add the carrots and the pineapple tidbits to the sauce.
3. To make the batter for the shrimp, mix together the baking powder, cornstarch powder, flour, oil and eggs with a small amount of water. Batter should be smooth without lumps. Set aside.
4. Cut shrimp along the back with a knife, but careful not to cut the ends. The shrimp should form a ring. Dry the shrimp by patting gently on a towel.
5. Dip shrimps into the batter and deep fry in hot oil until batter is golden. Cut the shrimps into the chunks and serve with the sweet and sour sauce poured on the top.

**Kwan's comment: Nowadays, to make the batter at home, we can substitute the flour with ready made pancake mix. Use the "just add water" type of pancake mix. It saves a lot of time and work of making the batter using the recipe as follows:**

1/2 cup pancake mix  
2 eggs  
1 cup cornstarch powder  
1 teaspoon salt  
1 teaspoon oil

Mix the above the ingredients with a small amount of water. It can be ready for deep fry in a few minutes. The batter should be smooth, light coat and not dripping.

**Kwan's comment: To substitute the shrimp with other meats like chicken (chunk cut) or pork (chunk cut, it is customary to retain some of the pork fat with the meat) by preparing them in the same manner, we can have many sweet and sour dishes.**