

The Limehouse Restaurant Recipes  
by Kwan Y. Jung, 1988

### **(37) Fried Shrimp Appetizer**

12 shrimp, cleaned (16/20 per lb.)

2 eggs

1/2 cup oil

1/2 teaspoon salt

1 tablespoon baking powder

1/2 cup flour

2 cups cornstarch powder

Oil for deep frying

1. Cut shrimp along the back with a knife, but do not cut through the ends. Open the center. The shrimp should form a ring. Clean shrimp and dry it by placing/patting gently with a towel.
2. Mix egg, 1/2 cup oil, salt and baking powder with water in a bowl.
3. Add flour and cornstarch powder. Mix well with water into batter.
4. Heat oil to 275 degree. Coat shrimp by dipping into the batter and deep fry the shrimp until the batter is golden.

To make the batter the easy way, use ready-make pancake mix. Use the just-add-water type.

1 /2 cup ready-make pancake mix

2 eggs

2 cups cornstarch powder

1 teaspoon salt

1 tablespoon oil

water

**Kwan's comment: This is the original shape of fried shrimp served in a Chinese restaurant from the beginning. It is round like an onion ring. The newly established Chinese restaurants nowadays would serve a fried shrimp with the shell still intact at the end of the shrimp and look more like a cocktail shrimp with batter. Cornmeal is used as batter.**