

The Limehouse Restaurant Recipes
by Kwan Y. Jung, 1988

(42) Golden Fried Crispy Oyster Appetizer

2 8-oz jars oyster, use cooked oysters from a jar in the meat section of the supermarket

2 eggs

1/2 cup oil

1 teaspoon salt

1 tablespoon baking powder

1/2 cup flour

2 cups cornstarch powder

Oil for deep frying

1. Break eggs in a bowl and add oil, salt, baking powder, flour and cornstarch powder. Add water, mix well for batter.
2. Sprinkle salt on each oyster. Set aside.
3. Heat oil. Coat oyster with batter and deep fry in oil until golden.

Kwan's comments: The golden fried crispy oyster dish can be found in a dinner menu instead of an appetizers menu in some restaurants.

Tip: Batter for all deep fry use, there is a rule to follow. It is the quantity of the flour and the portion of the cornstarch powder put in the batter mixture can make the taste different. If a soft batter is desired, use more flour in the mixture or to make the batter crispy and hard to bit, use more cornstarch in the mixture.