



## Crispy Shrimp Balls

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*Makes about 30 each*

### **Ingredients:**

12 oz.	Shrimp – cleaned, rinsed and drained well
½ cup	Water Chestnuts – rinsed and drained well
1 ½ Tbsp.	Fresh Ginger – minced
1 ½ Tbsp.	Scallions – minced
1 ½ Tbsp.	Sake or Chinese Rice Wine
1 Tsp.	Toasted Sesame Oil
¼ Tsp.	Salt
1 each	Egg White – beaten
2 Tbsp.	Cornstarch
As Needed	Panko Crumbs
4 oz.	Rice Stick Noodles – thin
As Needed	Vegetable oil for frying

### **Directions:**

Place the shrimp and water chestnuts in a food processor and chop until it forms a paste. Transfer to a bowl, add the ginger, scallions, sake, sesame oil, salt, egg white and cornstarch – blend well to form a stiff paste. Chill well.

Shape the shrimp mixture into balls (use about 1 teaspoon as a measure) – Roll the shrimp ball in the panko – coat well. Place on a pan until needed.

Fry the shrimp balls in 375 degree oil until golden brown – turn constantly.

Remove when golden brown, drain well on paper towels.

Fry the Rice Stick Noodles in the hot oil, remove and drain well.

Place the noodles in the serving dish, top with the Shrimp Balls.

Serve with a variety of sauces such as Hot Chinese Mustard, Hoisin Sauce or Soy Sauce

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