

DEBI SHAWCROSS

Ginger Shrimp Bites

1 ½ pounds uncooked shrimp, peeled, deveined
8-ounce can water chestnuts, rinsed and finely chopped
1 large egg white, lightly beaten
1 ½ tablespoons rice wine
1 tablespoon minced fresh ginger root
2 tablespoons finely chopped green onions
1 teaspoon salt
2 tablespoons corn starch
3 cups Panko (Japanese bread crumbs)
About 2 cups vegetable oil (for frying)

Pulse shrimp in a food processor until finely chopped. Transfer to a large bowl, then stir in water chestnuts, egg white, rice wine, ginger, green onions, salt and cornstarch. Beat shrimp mixture very well to compact the mixture. Wet your hands with cold water and form teaspoons of shrimp mixture into balls, arranging in 1 layer on a parchment paper lined baking sheet. Coat balls, 1 at a time, in Panko, then arrange in 1 layer on another parchment lined baking sheet.

Heat oil in a medium saucepan and heat to 375 degrees (or use a deep fryer). Fry shrimp balls in batches 1 to 1 ½ minutes, or until golden brown. Transfer to a paper towel lined tray to drain.

-May be cooled and reheated at this point in a 425 degree oven until just warmed through (about 3 minutes). You may also freeze at this point. Reheat (frozen) in a 425 degree oven 15 minutes.

Serve with *apricot dipping sauce

Makes 80 shrimp bites

*Apricot dipping sauce

1 ¾ cups apricot jam
2 tablespoons soy sauce
3 tablespoons finely chopped green onions
1 tablespoon fresh lime juice
½ teaspoon chili-garlic sauce

Melt jam in saucepan. Stir in remaining ingredients and season with salt and pepper to taste.

Makes 2 cups