

Good Eats Recipes

Shrimp Balls

What You Need:

15 large shrimp, peeled and deveined
1/2 cup water chestnuts, rinsed & finely chopped
1 medium egg white, lightly beaten
1 tablespoons finely chopped chilled fresh pork fat or lard
1 tablespoons rice wine or Scotch
2 teaspoon grated peeled fresh ginger
1 tablespoon finely chopped scallion greens
1 teaspoon coarse salt
1 tablespoon cornstarch
2 cups panko (Japanese bread crumbs)
About 4 cups vegetable oil
1 cup GOOD EATS apricot sauce

Directions:

Pulse shrimp in a food processor until finely chopped. Transfer to a large bowl, then stir in water chestnuts, egg white, pork fat, rice wine, ginger, scallion, salt, and cornstarch. Beat shrimp mixture vigorously with a wooden spoon and throw it against side of bowl until combined well and compacted. Wet your hands with cold water and form teaspoons of shrimp mixture into balls, arranging in 1 layer on a wax-paper-lined tray. Coat balls, 1 at a time, in panko, then arrange in 1 layer on another wax-paper-lined tray. Preheat oven to 425°F. Heat oil in a 5-quart pot until a deep-fat thermometer registers 375°F and fry balls in 4 batches, turning, 1 to 1 1/2 minutes, or until golden and just cooked through. (Return oil to 375°F between batches.) Transfer with a slotted spoon to paper towels to drain. When all shrimp balls are fried, reheat on a rack set in a shallow baking pan in middle of oven until just hot, about 2 minutes. Serve with Apricot Sauce for dipping.