



Kamaboko Shrimp Tempura

Level: Easy

Prep Time: 20 minutes

1 recipe yields abt 16 pieces

Cooking Time: 8 minutes per batch

$\frac{3}{4}$ cups all-purpose flour

$\frac{1}{2}$ tsp. kosher salt

1 tsp. white granulated sugar

$\frac{1}{4}$ cup water

1 large egg

1 (5.5 oz.) pink kamaboko; grated with a large hole grater

9 (26/30 ct/lb) raw white shrimp; peeled, deveined, & cut into chunks

1 stalk green onion, finely chopped



Vegetable oil, for frying

Morton Salt, to sprinkle after frying

In a medium bowl, mix the flour, salt, sugar, water, and egg until combined. The mixture will be thick. Add the grated kamaboko, raw shrimp, and chopped green onions. Mix until all are combined. Heat the vegetable oil in a wok or deep pot until the temperature reaches 325°F. With two large spoons, scoop and drop the kamaboko mixture into the hot oil and fry on both sides until golden brown, about 3½ to 4 minutes per side. Do not crowd the pot. When done frying, place the tempura standing up on a shallow dish lined with paper towels to drain excess oil. Sprinkle the tempura with Morton Salt. Serve immediately. Be careful when eating as it will be hot.