



## Hundred Corner Shrimp Balls

A delicious recipe using your favourite fresh fish and products from the Dundarave Fish Market!

Makes: 100 shrimp balls

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### Fresh Seafood

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1½ lbs large shrimp (30), peeled and de-veined

### Ingredients

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1 8-oz can water chestnuts  
1 large egg white, lightly beaten  
3 tbsp finely chopped chilled fresh pork fat or lard  
1½ tbsp rice wine or scotch  
1 tbsp grated peeled fresh ginger  
2 tbsp finely chopped scallion greens  
2¼ tsp coarse salt  
2 tbsp corn starch  
3 cups panko (Japanese bread crumbs)  
8 cups vegetable oil

### Instructions

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1. Preheat oven to 450 degrees F. 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

2. Heat oil in a 5-quart pot until a deep-fat thermometer registers 375 degrees 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 degree 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.
3. Cooks' note: shrimp balls may be coated and fried 1 day ahead, cooled completely, then chilled covered. Bring to room temperature before reheating.