



Shrimp Balls

1 pound raw shrimp
 10 water chestnuts
 1 egg
 1 tablespoon cornstarch
 ½ teaspoon salt
 1 teaspoon sherry
 cooking oil

How to Prepare:

Shell, clean and chop (do not mash) the shrimp. Chop water chestnuts and mix these together. Fill a deep pot half full of cooking oil and heat to 375°. Beat the egg and stir the cornstarch, salt and sherry into it. Stir this mixture into the shrimp mix. Wash hands; oil them. Form mixture into small balls, drop them into the hot oil. Fry until golden. If supply of cooking oil is low, flatten balls into small cakes and saute them in oil or butter until golden. Drain on paper and serve right away. Shrimp balls may be made ahead of time and refrigerated.

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DOWNTOWN

NORFOLK RESTAURANT WEEK JANUARY 22-29, 2012



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