

Shrimp Toast

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This unusual dish is quite common in Chinese restaurants as an appetizer. A blended shrimp and spice mixture gets mixed with dampened bread and deep-fried for a creamy, sweet fried treat.

Ingredients:

10 to 12 slices crusty bread
3/4 pound medium shrimp, shelled, deveined, and finely chopped
4 water chestnuts, finely chopped
2 green onions, finely chopped
1 teaspoon grated ginger
1/2 tomato, finely chopped
1 teaspoon rice wine, dry sherry, or white rice vinegar
1 large egg, lightly beaten
Salt and pepper, to taste
2 teaspoons cornstarch
2 cups oil, or as needed
1/3 cup warm water

Directions:

1. Cut each slice of bread into 4 equal squares. Set aside.
2. In large bowl, combine the shrimp, water chestnuts, green onion, ginger, tomato, rice wine, egg, salt, pepper, and cornstarch.
3. Heat the oil in a large wok over high until heat reaches 375°F.
4. Meanwhile, prepare the bread. Place warm water in small bowl; submerge bread squares quickly in the water and remove. Squeeze out any excess water. Spread 1 to 2 teaspoons of the shrimp mixture onto each bread square.
5. When the oil is hot, carefully slide the toast squares into the wok. Add small batches of bread at a time so that the temperature of the oil remains steady. Fry each side until browned, about 1 minute on each side. Remove from the wok with a slotted spoon and drain on paper towels. Serve hot.