



Firecracker Shrimp

Ingredients: (16 firecracker shrimps)

Pastry sheets to wrap shrimp (any 8x8 Chinese pastry sheet is fine – can be found in the frozen pastry section of Asian grocery store)

16 shrimp, de-veined & shelled, keep tails.

2 – 3 C vegetable oil for deep-fry

1 oz Kaffir Lime Curry sauce for marinade

½ tsp salt

1 egg yolk to seal shrimp wrappers

2 oz Kaffir Lime Curry sauce for dipping

Cooking instructions:

1. Place the prepared shrimp in a small bowl with 1 oz of Kaffir Lime sauce and ½ tsp of salt. Marinade for a few minutes.
2. Drain the marinated shrimp into a colander.

Roll:

1. Cut each pastry sheet diagonally into 2 triangles (8 sheets – enough to wrap 16 shrimp)
2. Place the triangle with the longest side perpendicular to the working surface.
3. Place the marinated shrimp at the corner closer to you.
4. Flip the pastry sheet corner over the shrimp. Fold once.
5. Flip the top corner over to the first fold. Crunch the top corner as you fold so it will firmly cover the top of the shrimp.
6. Roll away from you. Seal at the end with the egg yolk.
7. Heat up oil in a deep pot. When the oil is ready, drop in the wrapped shrimp. Be careful not to overcrowd the pot. Cook until golden (about 5 minutes). Carefully remove shrimp and place on a plate with paper towels to drain out the excess oil.
8. Serve with warm Kaffir Lime Curry sauce.