

Betty's Gorgeous and Tasty Deep-Fried Shrimp Recipe



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In this video, Betty demonstrates how to make a delicious seafood treat--her Gorgeous and Tasty Deep-Fried Shrimp! The shrimp has a thin batter that fries up to a golden and crispy coating, while the shrimp themselves remain delightful and juicy!

NOTE: IF YOU ARE NOT COMFORTABLE WORKING WITH HOT OIL, PLEASE DO NOT TRY THIS RECIPE.

Ingredients:

½ cup self-rising flour

1/3 cup corn starch

½ cup cold water

1 tablespoon warm vegetable oil

2 teaspoons baking powder

vegetable oil for deep-frying (I used peanut oil.)

uncooked shrimp (as many and as large as you want), cleaned and deveined

seafood cocktail sauce, for serving

In a small mixing bowl, combine ½ cup self-rising flour and 1/3 cup corn starch. Stir in ½ cup water. Continue stirring until batter is smooth. You may add more water, a little at a time, to get the consistency of batter that will coat the shrimp. Stir 1 tablespoon warm oil into batter, and then add 2 teaspoons of baking powder. Mix well. Now, heat your oil in a deep-fry pot, until a test shrimp sizzles. Then you may coat a few shrimp at a time and put them gently into the hot oil. They will cook very quickly, so tend to them with a metal draining spatula, and lift them out and onto a tray with paper toweling when done. Continue this method until all shrimp are cooked. Pat off any extra oil with a paper towel, and place the Deep-Fried Shrimp on a nice serving plate. Serve with my Surfin' Seafood Cocktail sauce. Lovely and flavorful--great for entertaining!