



TEMPURA SHRIMP WITH LAVA SAUCE

— SERVES: 4 • PREP TIME: 15 MINS • COOK TIME: 15 MINS —

INGREDIENTS:

- 1 cup King's Hawaiian® Lava Sauce
- 1 pound Jumbo shrimp 16/20, frozen raw, peeled and deveined
- 3 cups canola oil

TEMPURA BATTER INGREDIENTS:

- 2 cups all-purpose flour
- 2 tablespoons corn starch
- 2 cups Seltzer Water, ice cold
- ½ teaspoon sea salt
- 1 lemon

PREPARATION:

STEP 1

In a mixing bowl, combine all of the ingredients in the batter list. Add two ice cubes.

STEP 2

Pour canola oil into a large saucepan and heat to 350° F on medium high heat.

STEP 3

Using tongs, pick up shrimp by its tail, dunk in batter, then carefully place in hot oil.

STEP 4

Repeat with 4 shrimp at a time, cook until golden brown or internal temperature reaches 160 degrees. Set aside on paper towel.

STEP 5

When all the shrimp is fried, stack on a serving platter and lightly pour King's Hawaiian Lava Sauce over shrimp (or serve on side as a dipping sauce.)

