

This crisp, golden coating is like a hushpuppy wrapped around every piece! This batter is good wrapped around just about anything!

Tempura - Battered-Fried Food

Tempura Sauce:

- 3/4 cup dashi or 3/4 cup clam juice
- 1/4 cup soy sauce
- 1/4 cup sake
- 1/2 tsp. sugar
- 3 tsp. sugar
- 3 tbs. grated white radish
- 1 tsp. powdered ginger

Dashi is made from dried fish-clam juice is a good substitute. Mix together the fish stock, soy sauce, sake, and sugar. Divide among 6 bowls. Just before serving place a little radish and ginger in each bowl.

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Tempura Batter:

Any combination of raw foods may be used, but here are a few typical suggestions:

- 18 shrimp
- 2 fillet of flounder
- 6 scallops
- 1 lobster tail



If your deep fryer doesn't have a temperature indicator, you can test by dropping a cube of crustless white bread in the oil. It should be golden brown in about 60 seconds.

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- 1 carrot
- 1 green pepper
- 18 string beans

Remove shell from shrimp but leave tail. Slit, and discard vein. Cut across underside to straighten shrimp. Cut flounder in 3-inch pieces. Cut scallops in slices. Remove meat of lobster and cut in bite-size pieces. Cut carrots in lengthwise slices and then into squares. Cut green peppers into squares. Leave string beans whole. Dry all ingredients carefully. No moisture should remain.

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Tempura Batter:

- 2 1/2 cups sifted flour
- 3 egg yolks
- 2 cups cold water
- 1 qt. Vegetable oil

Sift the flour 3 times. Beat the egg yolks and water adds the flour, stirring lightly from the bottom with chopsticks or a spoon. Don't over stir-flour should be visible on top.

Heat the oil to 325 degrees. A constant temperature is important for good tempura. Hold shrimp by the tail and dip in the batter; drop into the oil and fry until lightly browned. Dip other ingredients into batter on a spoon and gently drop into oil. Serve foods as soon as they are cooked, with the tempura sauce or coarse salt.