

## Crispy Shrimp Recipe

### Ingredients:

10 medium shrimps, trim legs and devein (retain shell)  
1 tablespoon cooking wine  
2 tablespoon flour  
1/2 teaspoon salt  
pepper to taste

### Method:

Clean, rinse and drain shrimps. Marinate with cooking wine. Heat 3 cups oil and coat shrimps with flour and deep-fry on high heat for approximately 2 minutes. Remove shrimps and pour away remaining oil in wok. Return shrimps and add salt and pepper, toss rapidly to mix well. Remove and serve.

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