

## Deep-Fried River Shrimps Recipe

**Ingredients:** Serves 4

300g fresh river shrimps  
½ tablespoon chopped scallions  
1 teaspoon ginger juice

**Seasonings:**

1 teaspoon wine  
1 teaspoon soy sauce  
½ teaspoon sugar  
½ teaspoon brown vinegar

**Method:**

Trim off shrimp's eyes and feet. Rinse and drain. Deep-fry shrimps in hot oil for about 10 seconds, remove and drain. Reheat oil, then deep-fry again for another 10 seconds, remove and drain. Put fried shrimps back into a frying pan, splash with wine and add soy sauce, sugar, chopped scallions and ginger juice. Stir-fry quickly over high heat, then splash with brown vinegar. Serve.

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