

## Deepfried Oysters Recipe

### Ingredients:

600g fresh oysters  
300g sweet potato starch

### Seasoning:

2 tablespoons mashed garlic  
2 tablespoons sesame oil  
1 tablespoon white pepper powder  
1 tablespoon gourmet powder  
2 tablespoons sugar  
1 teaspoon salt

### Method:

Rinse and strain oysters twice, make sure to remove thinly hard shell inside. In a bowl, combine all seasoning except sesame oil, mix well, sprinkle sesame oil, combine oysters and blend well, coated with sweet potato starch. In a hot frying pot, put oysters one by one and dry until golden brown and float off. Transfer to plate. Dust with some white pepper powder or dip with some ketchup. Please purchase thick and fat oysters when preparing this dish, because thinly and small oysters shrinks back easily while frying. Please absorb the excess oil by paper towel when transfer oysters from fry pot to plate.

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