



If it isn't fresh, it isn't Legal!®



Shrimp Toast

Ingredients:

- 1 Piece of ginger; peeled
- 1 pound shrimp; finely chopped
- 2 egg whites
- ¼ cup cornstarch
- 2 Tbsp. Chinese rice wine
- 1 tsp. salt
- ½ tsp. ground white pepper
- 12 thin slices of white sandwich bread crust; removed
- 2 tsp. black sesame seeds
- 2 ounces of tasso or ham minced
- ½ Cup of cilantro leaves (rough chop)
- Frying oil

Procedure:

1. Finely grate ginger and squeeze out juice and discard solids, add shrimp, egg white, cornstarch, rice wine, ham, salt and pepper to ginger juice.
2. Cut bread into quarters to make small triangles
3. Spread one tsp. of shrimp mixture in an even layer on one side of bread triangle, covering surface.
4. Sprinkle shrimp paste w/ black sesame and chopped cilantro
5. Fry at 350 degrees turning bread to get even browning.
6. Drain on paper towel