

CopyCat P.F. Chang's Crispy Shrimp Vegetable Tempura

Ingredients

1 lb shrimp, extra-large, peeled with tail left on, deveined, washed

Seaweed , sliced thin, dried, desired amount

Sweet potato, sliced thin, desired amount

Broccoli, cut into florets, desired amount

6 cups canola oil

1 cup sesame oil

2½ cups cake flour

3 eggs

Ice water, as needed

Club soda, about 1-2 tbsp, as needed

Soy sauce, for serving

Directions

Prep shrimp and vegetables. Place them in bowls for easy access when frying.

Heat oil in a large pot to 350 degrees F. Prepare a baking sheet with foil and line with paper towels.

Beat an egg in a measuring cup and add ice water to make $\frac{3}{4}$ to 1 cup. Add to a mixing bowl and add $\frac{3}{4}$ cup cake flour.

Mix with a pair of chopsticks or a butter knife. The batter will be lumpy so don't over-stir. Add club soda and quickly stir.

Dry the shrimp and vegetables with a paper or dish towel. This will help the batter stick better.

Dip shrimp and vegetables into the batter, one piece at a time. Remove excess batter by shaking then add to hot oil,

being very careful not to burn yourself.

Fry about 5 to 8 pieces at a time for about 2 to 4 minutes or until golden and crispy. For the dried seaweed, it will need less time.

Use a slotted spoon to turn them over when necessary and to remove them from the oil. Place on a prepared baking sheet to allow excess oils to be removed.

If you need more batter, make it as you need it so that it remains cold throughout.

Serve immediately with soy sauce.