



Cantonese Sweet and Sour Fried Prawns



Ingredients: for Family Serving

- 1.5 C. **Cantonese Sweet and Sour Sauce**
(Starport 526 Gluten-Free)
- 1.5 C. **Crispy Seasoning Batter** (Starport 354)
- 2 lbs. Prawns, shelled, butterflied (16/20 ct)
- 1 Tbsp. Corn oil
- ¼ C. Cilantro, chopped for garnish



Instructions

1. Shell (leaving the tail on), devein, butterfly, and wash prawns.
2. Coat prawns with 1 C. **Crispy Seasoning Batter** and set aside. Before deep frying, sprinkle 3 Tbsp. of water evenly on the coated prawn, then add the remaining ½ C. **Crispy Seasoning Batter** to re-coat the chicken and set aside.
3. Heat a small pan on medium heat. Add **Cantonese Sweet and Sour Sauce**. Stir, simmer for 5 minutes to reduce the sauce, and then set aside.
4. Divide prawns into two batches. Deep fry each batch at 350°F for about 3 minutes until brown. Remove and drain.
5. Before serving, re-fry the prawns at 350°F until crispy and golden brown, about 2 minutes. Drain and transfer to a bowl, tossing with 1.5 C. **Cantonese Sweet and Sour Sauce**.
6. For an 8 oz. single serving, use about ¼ C. of sauce per serving.
7. Plate and garnish with chopped cilantro. Serve and enjoy.