

SHRIMP TOAST

Ingredients

1. 1/2 lb. shrimp, cleaned, deveined
2. 5 water chestnuts
3. 1 egg
4. 1 tsp. sherry
5. Dash pepper
6. Oil for deep frying
7. 4 scallions
8. 1 1/2 tsp. cornstarch
9. 1/2 tsp. salt (optional)
10. 4 slices white bread

Instructions

1. Mince shrimp, water chestnuts and scallions.
2. Beat egg lightly.
3. Mix minced ingredients and egg with cornstarch, sherry, salt and pepper.
4. Blend well.
5. Spread shrimp mixture evenly on bread.
6. Cut into 4 triangles.
7. Heat oil to smoking.
8. Place bread, shrimp side down, on a slotted spoon, then gently lower into oil.
9. Reduce heat slightly and deep fry a few pieces at a time until bread is golden brown.
10. Turn each piece over and fry a few seconds more.
11. Drain on towels.
12. Serve with Duck Sauce and hot mustard.
13. May be frozen and reheated in toaster oven.