



## SHRIMP PASTE ON SUGAR CANE

1LB. SHELLED SHRIMP  
1 EGG WHITE  
¼ T. SALT  
1T. SUGAR  
1T. OIL  
1T. CORNSTARCH  
8 SUGAR CANE PIECES, 5" LONG  
2C. OIL FOR DEEP-FRYING

CLEAN SHRIMP & PAT DRY. FLATTEN W/ KNIFE BLADE, CHOP & MASH INTO PASTE.

### ADD:

1 EGG WHITE  
¼ T. SALT  
1T. SUGAR  
1T. OIL  
1T. CORNSTARCH

MIX WELL UNTIL STICKY. REFRIGERATE.

DIVIDE SHRIMP PASTE INTO 8 PORTIONS.

COVER ENTIRE SUGAR CANE WITH ONE PORTION SHRIMP PASTE AND GLAZE SURFACE WITH OIL.

HEAT 2C. OIL; DEEP-FRY CANE IN MEDIUM HEAT FOR 5 MINUTES UNTIL GOLDEN BROWN.

"SHRIMP PASTE ON SUGAR CANE" MAY BE SERVED AS AN APPETIZER.

SUGAR CANE TASTES NATURALLY SWEET; FLAVOR IS ENHANCED BY THE SHRIMP, AND IS DELICIOUS TO GNAW ON PRIOR TO DISCARDING.

SERVE WITH JASMINE RICE.

