

Fish/Tempura

- A: 1 egg, beaten
1C water, cold (40F)
2T dry white wine
- B: 1 cup flour
- C: Fish and vegetables, cut into small bite-sized pieces
- D: 1T dashi no moto in 1 cup of water
- E: 1T sugar
2T dry white wine
1/4C soy sauce
Ginger root to taste
1. Beat (A). Add (B) and mix quickly - do not stir too much or the batter will become sticky.
 2. Dredge (C) in flour, dip into batter, and deep fry in 1" oil.
 3. Boil (D) for 2 minutes. Add (E) to make dipping sauce.
- Servings: 4



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From the kitchen of David and Jennifer Deaven