

## 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



\$Id: tempura,v 1.3 2018/05/27 14:21:47 deaven Exp \$

*From the kitchen of David and Jennifer Deaven*