

Daddy39s Shrimp Toast

Oscar · 29/09/2024



Prep Time

50 mins

Difficult

Medium

Servings

8

Description

My father came up with this easy shrimp toast recipe while experimenting in the kitchen. It's an absolutely delicious way to use shrimp. I think I've gotten pretty good at making this dish, but it still doesn't compare to my father's. Don't be fooled by the ingredients; most are optional. Serve as an appetizer or main dish.

Ingredients

- 1 pound fresh shrimp
- peeled
- deveined and finely minced - ½ medium yellow onion
- minced - ½ cup finely chopped water chestnuts (Optional) - ½ cup finely chopped celery (Optional) - 1 green onion
- finely chopped - ½ cup cooked crabmeat - 1 large egg
- beaten - 1 ½ tablespoons chopped fresh parsley - 1 teaspoon sesame oil - 1 teaspoon minced garlic - 5 drops soy sauce - salt and ground black pepper to taste - ¼ cup soy sauce - 3 tablespoons chopped fresh parsley - 1 tablespoon water - 1 teaspoon sesame oil - 1 teaspoon white sugar - ¼ teaspoon garlic powder
- or to taste - 2 cups oil for frying - 8 thick slices white bread

Instructions

1. Gather all ingredients. Dotdash Meredith Food Studios Make the shrimp paste: Mix shrimp
2. onion
3. water chestnuts
4. celery
5. and green onion together in a mixing bowl. Stir in crabmeat
6. egg
7. parsley
8. sesame oil
9. garlic
10. soy sauce
11. salt
12. and pepper. Dotdash Meredith Food Studios Dotdash Meredith Food Studios Make the dipping sauce:
Whisk soy sauce
13. parsley
14. water
15. sesame oil
16. sugar
17. and garlic powder together in a small bowl. Dotdash Meredith Food Studios Make the toast: Heat 1/2 inch oil
in a large
18. heavy skillet over medium heat. Spread each slice bread with a thick layer of shrimp paste
19. pressing gently so it sticks to bread. Dotdash Meredith Food Studios Working in batches
20. fry bread
21. paste-side down
22. in hot oil until golden and shrimp is pink
23. 2 to 3 minutes. Flip carefully and cook until bread is golden brown
24. about 1 minute. Drain on paper towels. Dotdash Meredith Food Studios Dotdash Meredith Food Studios
Slice shrimp toasts diagonally and serve with dipping sauce. Dotdash Meredith Food Studios Editor's Note
We have determined the nutritional value of oil for frying based on a retention value of 10% after cooking.
The exact amount may vary depending on cook time and temperature
25. ingredient density
26. and the specific type of oil used.