



Ukoy – Filipino Potato Fritters

NIBBLEDISH CONTRIBUTOR

Ingredients

- 2 large potatoes
- 2 medium carrots, julienned
- 1 large onion, cut into rings and then cut in half
- 2/3 cup of flour
- 1/3 cup of cornstarch (you can add more of the flour and cornstarch but keep the proportions)
- 1 tsp of salt
- 3 stalks of green onion, chopped
- 1 1/2 lbs of shrimp, shelled, deveined, cut in half (lengthwise)
- 1/4 cup of waterblack pepperoil for frying

Optional (for the sauce)

- vinegar
 - soy sauce
 - crushed garlic
 - black pepper
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Instructions

This is an old family favorite and the meal I always ask for when I go home. Filipino potato-y fried goodness.

1. Grate the potatoes (use the big holes on the grater).
2. Add the carrots, green onion, and onions.
3. Mix it up.
4. Add the shrimp, flour, cornstarch, and water.
5. Mix it up.
6. Salt and pepper time. (By this time you should have a thick but slightly runny, potato heavy batter)
7. In a pan, heat up about an inch of oil (enough to almost cover the patty).
8. Using a saucer or small plate form a little potato patty.
9. When the oil gets hot, slide the patty into the oil.

Serve with a dipping sauce of 2:1 vinegar and soy sauce, plus crushed garlic, and fresh cracked black pepper. Don't forget the steamed rice.
