



## crispy shrimps

NIBBLEDISH CONTRIBUTOR

### Ingredients

- half kilo meduim sized shrimps
- half cup flour
- 1 tsp salt
- 1 tsp pepper

### Instructions

- wash shrimps. remove heads and 'feet'
- combine flour, salt and pepper in a zip lock bag
- toss shrimps in the bag of flour mixture to coat
- heat oil in a deep frying pan until smoking
- deep fry shrimps a few pieces at a time for 2-4 minutes or until golden brown
- best served (with sweet chili sauce or ketchup) hot to retain crispiness