

# SHRIMP EGG BALL RECIPE

## **INGREDIENTS**

- 1½ lbs Raw Shrimp
- 7 Eggs
- 1 tbsp Flour
- 1 tbsp Salt
- 1/2 Bottle Canola Oil
- Food Coloring

## **RECIPE**

- Hard boil 6 Eggs, peel, and dye in festive Food Coloring.
- Peel Raw Shrimp, and grind in a food processor. Place mixture in a large bowl, add Salt, Flour and 1 Raw Egg then mix well.
- Coat the hard boiled eggs with the shrimp mixture.
- In a pot, heat up Canola oil, and fry the Shrimp Egg Balls till they're golden brown, then drain on a paper towel.
- Slice each Egg Ball into 3 or 4 pieces revealing the festive colors inside.
- Serve plain at room temperature or with a side of mustard/shoyu dipping sauce.