

Sesame Shrimp Toast

Jean Hubert

Serves 6 - 8 as an hors d'oeuvres

1 lb. Raw Prawns, de-veined and tail removed

4 TBS. Soy sauce

2 cloves of garlic, minced

2 egg whites

1 tsp. Minced fresh ginger

$\frac{1}{2}$ cup raw sesame seeds,

$\frac{1}{2}$ cup sesame oil

1 pinch crushed red pepper flakes

Sliced loaf of your favorite white bread (the denser the better)

- Blend shrimp, soy sauce, garlic, ginger, egg whites and pepper flakes in a food processor until smooth.
- Spread mixture evenly on one side of the slices of bread.
- Heat sesame oil in wide skillet.
- Press coated side of bread into sesame seeds, forming an even layer of seeds over the shrimp mixture.
- Fry face-down in smoking sesame oil until golden brown.
- Trim crusts (optional) and cut into triangles.
- Place on serving plate and garnish with pickled ginger.

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