

# THYME<sup>2</sup>

## SHRIMP TEMPURA AND MEE KROB SALAD

### Mee Krob Salad

2 bunches Vermicelli Rice Noodles  
1 C. Red Pepper, julienne  
¼ C. Scallion, sliced  
1 C. Carrot, julienne

Heat vegetable oil to 400 degrees.  
Drop noodles in oil.  
Remove quickly.  
Set aside.

### Shrimp Tempura Batter

3 C. All Purpose Flour  
2 tsp. Baking Soda  
1 tsp. Salt  
¾ C. Cornstarch  
Chilled Sparkling Water  
Salt and Cayenne Pepper, to taste

Combine all ingredients.  
Mix well mixing two parts sparkling water with three parts batter.

### Honey Chili Garlic Sauce

½ C. Chili Paste  
1 C. Rice Vinegar  
3 C. Honey  
¼ C. Cilantro, chopped

Combine all ingredients.

### Shrimp

16-20 each Tail-on. Raw

### Preperation

Using the oil from the noodles, reducing the temperature to 350 degrees. Thaw and dry shrimp with a paper towel. Dip shrimp in batter. Cook in oil for two minutes using back and forth “swim” movement a couple of times. (This helps it to not stick on the bottom.) Remove from oil and dry with a paper towel. While hot, season with salt and dash of cayenne pepper.

Using tongs, crunch noodles and vegetables in Honey Chili Garlic Sauce until surface is lightly coated. Place shrimp on top of Mee Krob Salad. Drizzle with any remaining Honey Chili Garlic Sauce. Garnish with scallions or cilantro.

