

Prep Time: 25 minutes

Cook Time: 20 minutes

## Red Curry Shrimp and Plantain Tempura

### Ingredients

- Vegetable or peanut oil, for frying
- 1 cup masa harina (instant corn masa flour)
- 3 tablespoons McCormick® Gourmet Collection® Red Curry Powder
- 1 teaspoon McCormick® Gourmet Collection® Sicilian Sea Salt
- 1/4 teaspoon baking powder
- 1 2/3 cups ice cold water
- 1 egg yolk
- 1 pound large shrimp (21 to 25 count), peeled and deveined
- 2 very ripe plantains or ripe bananas, peeled and cut into 1/2-inch thick slices
- Sweet & Sour Dipping Sauce (recipe follows)

### Directions

1. Pour oil into large skillet, filling no more than 1/3 full. Heat on medium-high heat to 375°F.
2. Mix masa harina, red curry powder, sea salt and baking powder in large bowl. Add water and egg yolk; stir until just moistened. Let batter stand 3 minutes to thicken slightly.
3. Dip shrimp and plantains into batter, a few pieces at a time; shake off excess. Carefully add to hot oil. Fry shrimp 2 minutes or until golden brown, turning once. Fry plantains 1 minute. Remove and drain on paper towels. Sprinkle fried shrimp and plantains with additional red curry powder, if desired. Serve with Sweet & Sour Dipping Sauce (see below).

Makes 6 servings.

**Sweet & Sour Dipping Sauce:** Mix 1/4 cup each honey and fresh lime juice, 2 tablespoons finely chopped seeded cucumber, 1 tablespoon finely chopped fresh cilantro and 1/2 teaspoon Sriracha Hot Chili Sauce in small bowl.

### Test Kitchen Tips:

- Masa harina is the flour made from dried corn kernels that have been soaked in limewater. It is used to prepare corn tortillas, tamales, pupusas and gorditas. It is available in the Latin, Mexican or baking aisle of supermarkets.
- Sriracha is a hot chili sauce from Thailand. It is made from sun-ripened chile peppers, vinegar, garlic, sugar and salt. It can be found in the Asian aisle of some supermarkets and in Asian groceries.