

Deep Fried Shrimp Balls

Yield: 4 min
Total Time: 45 min

Recipe from: <https://www.recipeschoose.com/recipes/baked-shrimp-balls-recipe-chinese>

Ingredients:

- 2 egg whites
- 3 ounces ground pork fat
- 1 pound shrimp peeled and deveined
- 1 tablespoon Shaoxing rice wine
- 1 tablespoon tapioca starch
- 1 teaspoon salt
- 1/8 teaspoon white pepper
- 1/2 inch ginger piece of
- 2 cups peanut oil for frying

Nutrition:

1. Calories: 1100 calories
2. Carbohydrate: 4 grams
3. Cholesterol: 170 milligrams
4. Fat: 110 grams
5. Protein: 25 grams
6. SaturatedFat: 18 grams
7. Sodium: 790 milligrams

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