

Homemade Prawn Crackers ????

Yield: 4 min
Total Time: 55 min

Recipe from: <https://www.recipeschoose.com/recipes/south-indian-prawns-masala-recipe>

Ingredients:

- 7/8 pound white prawns small, only flesh, drained dry
- 2 1/2 cups tapioca flour
- 9/16 tablespoon fine salt or to taste
- 1tsp white ground pepper (I use Sarawak white pepper) white, I use Sarawak white pepper
- 1 teaspoon sugar
- 1/4 teaspoon msg optional

Nutrition:

1. Calories: 430 calories
2. Carbohydrate: 91 grams
3. Cholesterol: 105 milligrams
4. Fat: 1 grams
5. Protein: 15 grams
6. Sodium: 1180 milligrams
7. Sugar: 1 grams

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