

Episode 13

Ben: Hello and welcome to Who's Cooking What? with Ben and Debby, the cooking podcast on how to keep it loose in the kitchen when you're wondering why every recipe feels so complicated.

Debby: It's snack time!

Ben: Sure, we snacked last week, but who doesn't love MOAR SNACKS?

Today's recipe calls for a whole bunch of ingredients – 11, not including oil for frying and the ingredients for the dipping sauce – but trust us, it's worth the effort to make this crisp, savory street food at home, and it comes together in less time than it says to say "Lou Diamond Philips"!

[podcast transition music]

Ben: In a bowl, mix a big handful of flour, about half as much cornstarch, some egg, some minced garlic, a glug of fish sauce, about half a teacup of water, and some pepper. Stir until it's free from lumps and set it aside.

Now, you're going to want to thinly slice or grate enough peeled sweet potato for a big, solid handful.

Debby: Does this look good?

Ben: Can you lift the cutting board up to the Zoom?

Yep, that's perfect! Do the same for a peeled carrot, until you've got a small palmful, then slice up half as many green onions. Add those and a handful of medium peeled, deveined shrimp (heads and shells removed) into the batter.

In a frying pan, heat some canola oil until hot enough to deep-fry a small number of fritters at the same time. Using a slotted spoon, scoop up some batter, allowing excess to drip off back into the batter. Drop each scoop into the pan like delicious mini-pancakes you're going to deep-fry, because everything tastes better fried, and cook until crispy and light brown. Drain cooked fritters on paper towels.

[podcast transition music]

Debby: These look so good!

Ben: *Right?* Serve those with a dipping sauce: as much minced garlic as you put in the fritters, a couple healthy pinches sugar, a few glugs of white vinegar, half as much fish sauce, and some chopped bird's eye chilies. Or if you don't feel like making sauce, just dip the fritters in banana ketchup.

And that does it for this week's episode of Who's Cooking What? - thanks for tuning in! Who's Cooking What? is available on Apple Podcasts, Spotify, and any other place you can download podcasts