



Shrimp Balls with Water Chestnuts and Spicy Soy Dipping Sauce

Recipe courtesy Anne Burrell

Prep Time:	40 min	Level:	
Inactive Prep Time:	--	Easy	
Cook Time:	10 min	Serves:	about 30 to 40 shrimp balls



Ingredients

Shrimp Balls:

- 2 pounds shrimp, peeled and deveined
- 4 cloves garlic, smashed and finely chopped
- 1 (2-inch) piece ginger, grated
- 6 scallions, white and green parts, thinly sliced
- 3 tablespoons fish sauce
- 2 tablespoons cornstarch
- 2 egg whites
- 3 tablespoons soy sauce
- 2 tablespoons Asian chile paste (sambal oelek)
- 3 tablespoons sesame oil
- 2 (12-ounce) cans sliced water chestnuts, drained and coarsely chopped
- 1 cup panko breadcrumbs

Dipping Sauce:

- 1 1/2 cups soy sauce
- 3/4 cup rice wine vinegar
- 1 (1-inch) piece ginger, grated
- 3 cloves garlic, smashed and finely chopped
- 4 scallions, white and green parts, thinly sliced
- 2 to 3 tablespoons Asian chile paste (sambal oelek)

Directions

For the shrimp balls: Preheat the oven to 375 degrees F.

Combine all the shrimp ball ingredients in a large bowl, except the panko breadcrumbs. Stir to thoroughly combine. Working in 3 batches, pulse the mix in a food processor until it becomes a coarse paste. Transfer each batch to a bowl. Do not overcrowd the processor bowl. When all the shrimp has been pulsed and transferred to a bowl, stir in the panko breadcrumbs until thoroughly combined.

Working with wet hands, roll the mixture into 1-inch balls. Place the shrimp balls on a sheet tray and bake in

the oven for 10 minutes.

For the dipping sauce: Combine all the ingredients in a bowl and whisk together to combine.

To serve: Remove the shrimp balls from the oven. Serve warm on toothpicks or skewers with the dipping sauce on the side.



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