

Beer Batter-Fried Shrimp

- ½ Cup all-purpose flour
- ½ Cup Beer
- ½ Teaspoon salt
- Vegetable oil for frying
- 1 ½ Pounds medium shrimp, shelled and divined (중간 크기의 새우)

1. In small bowl, with wire whisk, mix flour, beer and salt until smooth batter forms.
2. Pat shrimp dry with paper towels. Dip 6 shrimp, one at a time, in to batter then carefully lower into hot oil. Fry, turning once, until golden, about 1 minute. Using slotted spoon, transfer shrimp to paper towels to drain. Coat and fry remaining shrimp.

~~새우 껍질 벗기고 씻~~

- 새우 찬물에 넣었다가 껍질 벗기고 (끝은 손에 집기 편하게 놔두고) 페퍼타월에 닦는다.
- 밀가루 + 맥주 + 소금 반죽한다 (저녁 뭉개 만든다).
- 팬에 기름넣어 튀기낸다

