

My Year Cooking with Chris Kimball

Making every Cook's Illustrated Recipe in 2012

Blackout Shrimp Tempura

No, "blackout" isn't part of the recipe, but that I made it during our 4 day blackout (after a heavy 18-20" snowfall). My limitation: I had gas to run the stovetop, but not electricity to run the oven.

Given my deep love for shrimp in all forms, I was surprised that this was my first time eating Shrimp Tempura; a lightly battered shrimp, briefly fried, and served with a soy-scallion sauce. The tiny shrimp fried to perfection in about 1 minute. To my surprise, I could only give these shrimp 4-stars. The frying masks the shrimp's natural tenderness and subtle flavors. Overall, a great recipe if you're want to fry the shrimp, but not in the same league as the Shrimp Scampi from a few days ago.

Problem

1. I only had tiny 31-40 count shrimp, not the massive 8-10 count shrimp the recipe calls for. But, these were what was on sale, and the blackout meant "use 'em or loss 'em".
2. The technique of making two 1/4" slits on the underside of each shrimp didn't straighten out this tiny shrimp. Oh well.
3. I only had 1 pound of thawed shrimp (left over from Shrimp Scampi), not the 1-1/2 pounds the recipe calls for. That's why there were only 2 servings.
4. Since I had no power to run the oven, I couldn't keep them hot in a 200 degree oven while cooking the remaining batches.

Rating: 4-star.

Cost: \$6 for 2 servings. (1-lb shrimp)

How much work? Low.

How big of a mess? Low/Medium.

Start time 3:00 PM. Dinner time 3:35 PM. (I had to cook/clean during daylight)