

BATTERED SURIMI

Servings 4

Ingredients

- 4 pieces of **Aquamar Surimi Sticks**
- 1 oz. Worcestershire sauce
- 1 oz. soy sauce
- 1 lime (use its juice)
- 2 large egg
- 1/2 cup of wheat flour
- Oil needed for frying
- Salt and pepper to taste

Ingredients to decorate the dish

- Lime
- Botanera sauce or other hot sauce

Instructions

1. Place the **Aquamar Surimi Sticks** bars in a deep container, add the Worcestershire sauce, soy sauce and lime juice.
2. Marinate for 30 minutes.
3. For batter, separate the egg yolks from the whites in separate bowls
4. In chilled stainless-steel bowl or stand mixer beat the egg whites with hand mixer on high speed until stiff peaks form
5. Gently fold yolks, salt and pepper into whipped egg whites until completely blended
6. Drain marinade from surimi and coat sticks with flour in separate bowl until no wet spots remain
7. Preheat deep fryer or iron skillet with 1 inch of oil to 350° F
8. Evenly coat sticks with egg batter and gently place in fryer or skillet. Turn sticks as needed until golden brown on all sides. remove from oil and place on a rack or paper towel to remove excess oil before serving.



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