

# Tempura

6 servings

## Ingredients:

3 Egg yolks  
2 cups very cold water  
2 ½ cups flour  
oil (for frying)

## Directions:

Assorted seafood and vegetables  
(Scallops, shrimp, small halibut pieces, mushrooms, cauliflower florets, small sweet potato slices, etc), use your favorite.

Heat oil to 375.

Combine yolks with water; mix well.

Gradually stir in the flour; stir from the bottom of the bowl, gently.

Do not overstir, this is the secret of a light batter.

Some flour will still float on top of the batter.

Pat seafood and veggies dry.

Dip pieces in batter, let drain a little.

Drop a few pieces at a time into hot oil; fry for only a minute or two, till golden.

Drain on paper toweling.

Serve with assorted sauces for dipping.