



Prawn Stuffed Lychee with Sweet and Sour Sauce

10 pieces

10 fresh Lychees, peeled and pitted (substitute one can, drained, rinsed, and dried)

10 16-20 count prawns

2 cups corn starch, for dredging

Peanut oil for deep-frying

Sweet and Sour Sauce:

½ cup sugar

2/3 cup apple cider vinegar or rice wine vinegar

¼ cup ketchup

2 tbsp. soy sauce

½ cup water

1 tbsp. cornstarch dissolved in 1 tbsp. water

Combine all sweet-and-sour sauce ingredients in a saucepan. Bring to a boil, reduce heat to simmer and stir until sauce is thick. Pour into small dipping bowls. Peel, de-vein, and rinse the prawns, keeping the tail on. Insert the thickest part of the prawn into the hole of the Lychee.

Pour at least 4 inches of peanut oil into a pot for deep-frying. Heat the oil to 350 F.

Dredge the prawn-stuffed lychees in cornstarch. Drop them in the oil and fry for 2-3 minutes until crisp and golden. Drain on a wire rack and serve immediately with the sweet-and-sour sauce.