



## Almond-Prawn Balls

- 2 lbs. prawns, peeled and ground
- 1/4 cup canned water chestnuts, drained and chopped
- 2 Tbsp. chopped cilantro
- 1 tsp. sesame oil
- 2 tsp. vegetable oil
- 1/2 tsp. salt
- 2 tsp. sugar
- 1/8 tsp. white pepper
- 2 tsp. oyster sauce
- 1 egg
- 1 Tbsp. cornstarch powder
- 4 additional eggs (for egg wash)
- 1 package Almond Accents® Original Oven Roasted sliced almonds



Preparation Time : 10  
minutes

Combine prawns with the rest of ingredients (except cornstarch, egg wash and sliced almonds), and mix by hand until sticky and dough-like. Refrigerate one hour. Wet hands and roll into 1 inch meatballs. Lay on baking sheet dusted with cornstarch. If desired, freeze prawn balls tightly wrapped in plastic for several weeks. To prepare for frying, roll prawn balls in cornstarch powder then dip in egg wash of freshly scrambled raw eggs. Next, roll ball in Almond Accents. Deep-fry in vegetable oil, until golden brown, about 3 minutes. Serve with Chinese red vinegar or your favorite dipping sauce.

Makes 4 dozen

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