Crispy Shrimp Tempura

Shrimp tempura, Japanese style. Serve this at dinner as an appetizer or to your party guests as finger food."

Ingredients

* 1/2 cup all-purpose flour
* 2 T cornstarch
* 1 tsp baking powder
* 1/3 cup club soda or water (may need more)
* 8-10 medium shrimp, peeled and deveined, tails left on
* 1 cup vegetable oil for frying

Directions

1. Heat oil in a sauce pan to 375 degrees F (just when you start to see a little shimmer on top of oil)
2. Whisk flour, cornstarch, and baking powder in a large bowl.. Stir in the water to batter a bit looser than pancake batter. Mix just until moistened; batter will be lumpy.
3. One at a time, dip shrimp into the batter to coat. Do not batter tails. Carefully place a few shrimp at a time into the hot oil, do not drop. Fry until golden brown, about 2-3 minutes. Drain on paper towels.