



**Prawn Tempura
without Planters Oil is only
shrimp fritters.**

Ever wonder why the Tempura you make at home doesn't quite taste like the Tempura in a Japanese restaurant?

When the Japanese cook Tempura, they make it with peanut oil. It just isn't Tempura without it. And the peanut oil that can make all the difference is Planters. With a light, subtle flavor of its own that seems to naturally enhance the flavors of Tempura. By maintaining high, even temperatures, Planters[®] Oil keeps the shrimp and vegetables as crisp and fresh when you eat them as when you prepared them. And Planters Oil is natural, too, with no chemicals added.

So when you're cooking an international dish that traditionally calls for peanut oil, whether it's French, Italian, Chinese, Indian, American or Japanese, use Planters Oil. It'll taste the way it was meant to.

Tempura will be crisp and most delicious if the Planters Oil is kept at 365°F—370°F. Have seafood and vegetables prepared ahead. Cook a few pieces at a time to prevent temperature fluctuations. With tongs or fork, dip vegetables and seafood into the batter. Let drip for a moment and dip into hot oil, frying until golden. Serve at once with Dashi sauce and grated ginger root. Or more simply, serve Tempura with a dish of salt.

For six servings, arrange on platter $\frac{3}{4}$ pound cleaned prawns with tails left on, $\frac{3}{4}$ pound striped bass cut in bite-size pieces, $\frac{1}{4}$ pound sliced fresh mushrooms, $\frac{1}{4}$ pound small whole green beans, 2 sweet potatoes thinly sliced, 1 large Bermuda onion cut in small wedges, 1 small cauliflower separated into flowerettes, and 1 green pepper cut in strips.

Batter: Combine 2 egg yolks and 1 cup water. Beat until frothy. Add 1 cup unsifted flour and 1 teaspoon salt. Blend.

Dashi Sauce: Combine 1 cup fish, chicken or beef broth, $\frac{1}{3}$ cup soy sauce and $\frac{1}{3}$ cup sherry in saucepan. Heat. Serve warm with grated ginger.

Planters Oil makes cooking...cuisine.



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