

TIPS FOR CRISPY FRIED ANCHOVIES

1. Adding Acidic Ingredients:

- Add a small amount of vinegar (or any other acidic source like lime juice or tamarind) to the frying oil while cooking the anchovies.
- Avoid adding excessive amounts of acid as it may result in overly sour anchovies. Use your judgment to determine the appropriate quantity.
- Acidic ingredients contain dehydrating properties that facilitate the quick removal of water molecules (H_2O) from the anchovies.

2. Ensuring Dry Anchovies:

- make sure to drain the rinsing water completely and dry the anchovies before frying to achieve the best results.

3. Microwave Heating:

- If the fried anchovies are not crispy enough, another method to enhance crispiness is by using a microwave.
- heat them, utilizing the concept of evaporating water molecules.

