

BANG BANG SHRIMP

ingredients:

- 1/2 cup mayonnaise
- 1/4 cup Thai sweet chili sauce
- 1/4 teaspoon Sriracha sauce
- 1 pound shrimp - peeled and deveined
- 1/2 cup buttermilk
- 3/4 cup cornstarch
- Canola oil for frying

directions:

1. In a small bowl, combine mayonnaise, Thai sweet chili sauce and Sriracha.
2. In a second bowl, add the shrimp and buttermilk. Stir to coat the shrimp.
3. Remove shrimp from the buttermilk and let excess liquid drain away.
4. Coat the shrimp in cornstarch.
5. In a heavy bottomed pan add 2-3 inches of canola oil and heat to 375 degrees.
6. Fry the shrimp until lightly brown, 1-2 minutes on each side.
7. Once fried coat with the sauce and serve immediately.

