

## *Bang Bang Shrimp*



### **Ingredients:**

- ½ cup mayonnaise
- ¼ cup Thai sweet chili sauce
- ¼ teaspoon Sriracha
- 1 pound shrimp, shelled and deveined
- ½ cup buttermilk
- ¾ cup cornstarch
- Canola oil for frying

### **Method:**

1. Combine the mayonnaise, Thai sweet chili sauce, and Sriracha in a small mixing bowl.
2. In a separate mixing bowl, add the toss the shrimp in the buttermilk. Once coated, remove the shrimp from the buttermilk and allow any excess to drip off the shrimp.
3. In another bowl, toss the shrimp in cornstarch. Add 2-3 inches of canola oil and heat to 375 degrees F. Continue to check the temperature of the oil throughout the cooking process. Fry the shrimp until somewhat brown, about 1-2 minutes on each side.
4. Place the fried shrimp on paper towels to absorb any excess oil. Coat the shrimp with the sauce and serve immediately.