



RECIPES

HONEY WALNUT SHRIMP



INGREDIENTS:

½ c. water

⅔ c. white sugar

1 c. walnuts

4 egg whites

⅓ c. cornstarch (may use more)

1 lb. shrimp (peeled & deveined)

½ c. Kewpie mayonnaise

4 Tbsp honey

2 Tbsp sweetened condensed milk

Oil for frying



DIRECTIONS:

1. Mix water and sugar in a saucepan and bring to a boil. Add walnuts and boil for 2 minutes. Once done, drain (strainer works best) and place walnuts on a cookie sheet to dry.
2. Whip egg whites in a bowl until they become foamy. Stir in cornstarch and mix well. Heat oil in a deep skillet over medium high heat. Dip shrimp into batter they fry until they become a golden brown color. When done, remove shrimp from oil then place on paper towels to remove excess oil.
3. In a medium bowl, combine mayonnaise, honey, and sweetened condensed milk and mix well. *This is your sauce*
4. Before serving, toss shrimp with sauce and coat well. Add candied walnuts and serve.