

Bang Bang Shrimp Recipe

This Bang Bang Shrimp Recipe is the ultimate appetizer! This CopyCat recipe from BoneFish is going to win you over! Crispy fried shrimp coated in a homemade sweet and spicy - pure perfection.

Prep Time: 10 minutes **Cook Time:** 5 minutes **Total Time:** 15 minutes

Servings: 4 servings

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INGREDIENTS

- 1 lb large shrimp, deveined & peeled

Milk mixture-

- 1/2 cup whole milk
- 2 Tbsp sour cream
- 2 tsp lemon juice

Flour mixture-

- 1/2 cup all-purpose flour
- 1/4 cup cornstarch
- 1/2 tsp table salt
- 1/4 tsp ground paprika
- 1/4 tsp ground black pepper

Sauce-

- 2/3 cup mayonnaise
- 2 Tbsp sweet chili sauce
- 1 garlic clove, minced
- 2 tsp Sriracha (use less if you don't like spicy)
- canola oil for frying

INSTRUCTIONS

1. Devein and remove tails on the shrimp. Pat shrimp completely dry.
2. In a medium bowl, combine the ingredients for the sauce. Set aside.
3. Prepare the milk mixture in bowl 1 and the flour mixture in bowl 2.
4. Dredge shrimp in the milk mixture, then, generously coat in the flour mixture. Place onto a platter. Continue with remaining shrimp.
5. In a skillet, over high heat, cover bottom with oil. Once the oil is hot add shrimp, don't overcrowd skillet.
6. Fry shrimp 2-3 minutes per side, until crispy and cooked through. If you will be working in batches, add the fried shrimp to a baking sheet and place it in a preheated oven to 375°F to keep it hot and crispy while the remaining shrimp are cooked.
7. Once all of the shrimp are cooked, pour the sauce over the shrimp and gently coat. (TIP: The sauce may be poured over the shrimp in the baking sheet or in a bowl.)