



©Chef\_MHAT



## *Bang Bang Shrimp*

**BANG BANG SHRIMP**  
SERVES 4-6 PEOPLE

### INGREDIENTS

#### SHRIMP

- + 1 POUND SHRIMP PEELED AND DEVEINED
- + 1 EGG WHISKED WELL
- + 2/3 CUP COCONUT FLOUR
- + 1/2 CUP ARROWROOT POWDER
- + 1/2 TEASPOON SALT
- + PEPPER TO TASTE
- + COCONUT OR AVOCADO OIL FOR FRYING
- + SLICED SCALLIONS GREEN PART ONLY, FOR GARNISH, OPTIONAL
- + SESAME SEEDS FOR GARNISH, OPTIONAL

#### BANG BANG SAUCE

- + 1/4 CUP + 2 TBSP. MAYONNAISE
- + 2 1/2 TSP. SRIRACHA
- + 2 1/4 TBSP. KETCHUP
- + 1 1/2 TSP. SOY SAUCE
- + 1 GARLIC CLOVE MINCED
- + SALT TO TASTE

### METHOD:

~STIR TOGETHER ALL SAUCE INGREDIENTS AND SET ASIDE.

~WHISK TOGETHER COCONUT FLOUR, ARROWROOT POWDER, SALT, AND PEPPER IN A WIDE BOWL. DIP SHRIMP IN EGGS THEN DREDGE IN FLOUR. SHAKE OFF EXCESS AND PLACE ON A BAKING SHEET OR PLATE. REPEAT WITH ALL SHRIMP.

~HEAT A THIN LAYER OF OIL IN A LARGE SKILLET OVER MEDIUM HEAT. WORKING IN BATCHES, FRY SHRIMP, MAKING SURE NOT TO CROWD. WAIT UNTIL THE BOTTOM SIDE IS NICELY BROWNED BEFORE FLIPPING, THEN FLIP AND COOK THROUGH ON THE OTHER SIDE. SHRIMP SHOULD BE BEAUTIFULLY BROWNED AND CRISPY. REMOVE FROM SKILLET WITH A SLOTTED SPOON AND REPEAT UNTIL ALL SHRIMP ARE FRIED.

~IN A LARGE BOWL, TOSS SHRIMP WITH HALF OF THE SAUCE. ADD MORE SAUCE TO TASTE AND TOSS. SERVE WITH REMAINING SAUCE (IF YOU HAVE ANY). TOP WITH SLICED SCALLIONS AND SESAME SEEDS