

Dynamo Shrimp

<http://userealbutter.com/2019/01/28/dynamo-shrimp-recipe/>

inspired by [Lil's Sushi Bar and Grill](#)

sauce

1/2 cup Thai sweet chili sauce

1/4 to 1/2 cup mayonnaise, depending on how much you like or dislike mayonnaise

1 tbsp lime juice

1 tsp soy sauce

1 tbsp sriracha

1 clove garlic, grated

fried panko shrimp

1 lb. raw shrimp, peeled, deveined, tails on

1/2 cup potato starch

1/2 cup cornstarch

2 eggs, beaten

1/2 tsp salt

1/2 tsp ground black pepper

pinch cayenne

1 cup panko crumbs

vegetable oil for frying

garnish

toasted sesame seeds

green onions, sliced thin

NOTE: You don't have to fry the shrimp. You can grill or sauté or bake the shrimp as you like and toss with the sauce.

Prepare the sauce: Stir all of the ingredients together and set aside or cover and refrigerate until ready to use.

Fry the shrimp: Heat 2-3 inches of vegetable oil in a large pot over medium high heat to 350°F. Stir the potato starch, cornstarch, salt, pepper, and cayenne together and sift into a wide bowl. Place the beaten eggs in a small wide bowl. Place the panko crumbs in a wide bowl. Dredge a shrimp through the potato starch mixture, then dip in egg, then roll in panko crumbs. Repeat for the rest of the shrimp. When the oil reaches temperature, fry the shrimp in batches, taking care not to overcrowd them in the oil. Flip the shrimp over after 2 minutes. Fry until the shrimp are golden brown, then remove to paper towels to drain. Continue to fry the rest of the shrimp in batches.

Get ready to serve: In a large bowl, toss the shrimp and half of the sauce together. Add more sauce as desired. Garnish with sesame seeds and green onions. Serves 8.