

## Shrimp Tatsuta-age

<http://userealbutter.com/2019/04/15/shrimp-tatsuta-age-recipe/>  
from [Just Bento](#)

12 large shrimp, tail on, peeled and de-veined  
2 tbsps soy sauce (for gluten-free option, use tamari)  
1 tbsp mirin  
1 tsp grated fresh ginger  
1/2 cup potato starch

1/3 cup Thai sweet chili sauce  
1/3 cup water  
1 tbsp unagi sauce (recipe below)  
1 tbsp sriracha mayonnaise (recipe below)

### unagi sauce

6 tbsps soy sauce (or use tamari for gluten-free version)  
4 tbsps mirin  
2 tbsps brown sugar (or caramelized sugar syrup)  
dash of rice wine vinegar

Combine ingredients in a small saucepan and bring to boil. Let boil for a minute or so and reduce to simmer until slightly thickened (2-3 minutes). Let cool (it will thicken some more, so don't boil it down too much). Makes about 1/4 cup.

### sriracha mayonnaise

1/4 cup mayonnaise  
Sriracha sauce to taste

Mix together until blended.

**Make the shrimp tatsuta-age:** Marinate the peeled shrimp with the soy sauce, mirin, and grated ginger for 5-10 minutes. Place the potato starch in a wide bowl and set aside. Stir the Thai sweet chili sauce and water together in a small saucepan over medium heat and bring to a boil. Remove from heat. Fill an inch (or more if deep frying) of vegetable oil in a frying pan or a stock pot over medium-high heat to a temperature of 350°F (333°F at 8500 ft.). Coat each shrimp in potato starch. Fry the shrimp in the hot oil, taking care not to overcrowd the pan (fry in batches if necessary), for 2 minutes a side until the shrimp are golden in color. Remove to a paper-towel lined cooling rack to drain. Arrange the shrimp on a plate and pour the Thai sweet chili sauce over the shrimp. Drizzle the sriracha mayonnaise and the unagi sauce over the shrimp. Serve immediately.