

Honey Walnut Shrimp



Submitted by: Celia
Rated: 4 out of 5 by 16 members

Prep Time: 15 Minutes
Cook Time: 15 Minutes

Ready In: 30 Minutes
Yields: 4 servings

"Hong Kong Style Chinese recipe! Crispy battered shrimp tossed in creamy sauce topped with sugar coated walnuts"

INGREDIENTS:

1 cup water	1/4 cup mayonnaise
2/3 cup white sugar	1 pound large shrimp, peeled and deveined
1/2 cup walnuts	2 tablespoons honey
4 egg whites	1 tablespoon canned sweetened condensed milk
2/3 cup mochiko (glutinous rice flour)	1 cup vegetable oil for frying

DIRECTIONS:

1. Stir together the water and sugar in a small saucepan. Bring to a boil and add the walnuts. Boil for 2 minutes, then drain and place walnuts on a cookie sheet to dry.
2. Whip egg whites in a medium bowl until foamy. Stir in the mochiko until it has a pasty consistency. Heat the oil in a heavy deep skillet over medium-high heat. Dip shrimp into the mochiko batter, and then fry in the hot oil until golden brown, about 5 minutes. Remove with a slotted spoon and drain on paper towels.
3. In a medium serving bowl, stir together the mayonnaise, honey and sweetened condensed milk. Add shrimp and toss to coat with the sauce. Sprinkle the candied walnuts on top and serve.

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