



Bang Bang Shrimp

Ingredients:

- 1 pound of Triple J Farms 20-30 count shrimp
- 2 cups of buttermilk
- 2 cups of cornstarch
- 1 tablespoon of salt
- 1 tablespoon of black pepper
- 1 tablespoon of granulated garlic

Directions:

Prepare shrimp by removing the shell while leaving the head on, the shrimp cleaner from Toadfish is the perfect tool for this job.

Soak shrimp in buttermilk for 15 minutes.

In a Ziploc bag, combine the cornstarch, salt, black pepper and granulated garlic.

In small batches, dredge the shrimp in the cornstarch mixture inside of the Ziploc bags making sure to completely coat the shrimp with the cornstarch mixture.

Place the shrimp on a baking dish while you finish dredging the remaining shrimp.

In a large saucepan, add ½ inch of canola oil and heat to 350 degrees.

In small batches, fry the shrimp for 1-2 minutes per side or until shrimp are cooked through.

Serve with bang bang sauce.

Bang Bang Sauce:

Mix 1 cup of mayonnaise, ¼ cup of sweet chili sauce such as Mae Ploy, and 2 tablespoons of Sriracha. Chill and serve with hot shrimp.