

CopyCat Bonfish Grill Bang Bang Shrimp

Ingredients

1lb peeled and deveined shrimp
Brown paper bag
Cooking oil

For The Sauce:

1 cup mayonnaise
2-3 Tablespoons honey
1/4 cup Thai Sweet Chili Sauce (adjust to taste)

For The Shrimp Batter:

3/4 cup flour
1/2 cup corn starch
2 Tablespoons garlic powder
Salt and pepper to taste
1 egg
1 cup of buttermilk (can also substitute with milk)

Directions

Mix ingredients for sauce and sit aside.

Mix egg and buttermilk and let shrimp soak in the egg/milk mixture for 15-20minutes.

Once the shrimp have soaked, dredge in flour and fry in hot oil. (Shrimp only take about 3-5minutes at most to cook.)

Remove shrimp and place on brown paper sack. (This absorbs excess grease and keeps the shrimp crunchy.)

Place a few spoonfuls of sauce in large bowl and toss with shrimp until coated.

Serve over a spring mix salad or baby spinach.