

Chinese Takeout Recipe: Honey Walnut Shrimp

Serves 2-3

INGREDIENTS

Shrimp

- 1 lb medium-size shrimp (size 21-25; peeled and deveined)
- 1/4 teaspoon sea salt
- 1/8 (pinch) ground black or white pepper

Candied Walnuts

- 1/2 cup walnut halves
- 1/4 cup water
- 1/2 cup granulated white sugar
- 1 tablespoon light corn syrup

Shrimp Batter / Deep Frying

- 4 egg whites
- 1/3 cup corn starch
- Oil for deep-frying

Honey Sauce

- 3 tablespoons mayonnaise
- 1 tablespoon honey
- 1 tablespoon sweetened condensed milk

INSTRUCTIONS

1. Marinate shrimp with salt and ground black/white pepper. Set aside for 15 minutes.
2. In the meantime, make the candied walnuts. Heat up a small frying pan on medium high. Add walnuts and gently toss until roasted on all sides (30 seconds to 1 minute). Transfer toasted walnuts to a small bowl.
3. To the now empty frying pan, make the sugar syrup. Add water, sugar and corn syrup. Mix until combined then heat on high until mixture is completely dissolved. Once the mixture starts to turn color around the edges of the pan, add walnuts and toss evenly. Transfer walnuts individually to parchment paper, leaving spaces in between each walnut half to prevent sticking.
4. In a medium-size bowl, whisk egg whites and cornstarch until corn starch is completely dissolved. Add marinated shrimp and gently toss until coated.
5. Heat up oil in a pot for deep frying. Drop in the battered shrimp one at a time to prevent sticking. Once cooked (about 1-2 minutes), transfer shrimp to a plate lined with paper towels or a wire rack to remove excess oil.
6. In a large bowl, whisk together mayonnaise, honey and condensed milk. Add fried shrimp and candied walnuts. Toss until evenly coated with the mixture. Transfer to a serving dish and serve immediately for best results.