

# PANKO FRIED SHRIMP WITH SRIRACHA MAYO

Kevin



Recipe by Kevin Kimura

Level: Easy

Makes 16-20 Pieces

## INGREDIENTS

1/2 cup all-purpose flour  
1/2 cup corn starch  
2 eggs  
1-2 cups Panko breadcrumbs  
vegetable oil, for deep frying  
1 pound large peeled and deveined shrimp (16-20 count)  
kosher salt  
black pepper

## SRIRACHA MAYO

1 cup mayo  
Sriracha sauce (amount to taste)  
parsley for garnish (optional)

## DIRECTIONS

### Step 1: Prepare Sriracha Mayo

Stir 1 to 3 tbs of Sriracha sauce into the mayo. Adjust to your own taste. Refrigerate until ready to use.

### Step 2: Prep the Shrimp

Pat shrimp dry and sprinkle with one light layer of Kosher salt and pepper. Toss shrimp so all the pieces are coated.

### Step 3: Coat Shrimp with Panko Breadcrumbs

Thoroughly mix flour and cornstarch in a shallow bowl. Beat eggs in a second bowl. Add Panko to a third bowl. Holding the tail, dredge each shrimp in the flour/cornstarch mixture to coat the whole shrimp except the tail. Then dip whole shrimp including tail into the beaten egg and finally coat with the Panko breadcrumbs. Press Panko on the shrimp to make sure they adhere to the shrimp.

### Step 4: Fry the Shrimp

Fill a medium pot half way with oil and heat to 320-350 degrees. Use a cooking thermometer to check temperature.



#### Don't have a thermometer?

Drop a piece of Panko in the oil. If it sizzles and floats to the top, your oil should be ready.

Deep fry 4-5 pieces for about 1 minute. Continue to do them in batches of 4-5 so you don't overcrowd the pot which will drop the oil temperature. If doing a large quantity, consider using a larger pot.

Place cooked shrimp on a plate with a paper towel. If you wish, try a bite and decide if you would like to sprinkle the rest with some Kosher salt.

Serve with Sriracha Mayo and enjoy!