

Honey Walnut Shrimp

| | | | |
|---|---------|--------------------------|--|
| 1 | 6 fl oz | Water | Boil the water, sugar and walnuts in a small saucepan for 2 minutes. Then remove the walnuts and place them on a dish to dry. |
| | 140 g | White sugar | |
| | 60 g | Crushed Walnuts | |
| 2 | 250 g | Cornstarch | Combine the cornstarch and salt. |
| | 10 g | Salt | |
| 3 | 2 | Eggs | Peel and devein the shrimp. Beat the eggs in a bowl. Dip the shrimp in the egg and dredge in the cornstarch twice then fry the shrimp at 350 °F for about 2 minutes, flipping halfway through. |
| | 1 lb | Jumbo Shrimp | |
| 4 | 75 g | Mayonnaise | Combine mayonnaise, honey, and sweetened condensed milk to form a sauce. Toss with walnuts and shrimp. |
| | 50 g | Honey | |
| | 50 g | Sweetened condensed milk | |