

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	