

# Firecracker Shrimp

written by The Recipe Exchange | July 29, 2016

## **Ingredients**

1 Clove garlic, chopped  
1 Thai chili, chopped  
Fresh juice from 1/2 lime  
1 Tbs. Chopped cilantro  
Pinch of salt and pepper  
12 Large tail-on shrimp, peeled & deveined  
6 Egg roll wrappers, cut into half diagonally (2 triangles from 1 wrapper)  
Cornstarch water: 1 Tbs. Cornstarch and 4 Tbs. Cold water  
Frying oil  
Sweet chili sauce to serve

## **Directions**

In a mixing bowl, combine garlic, chili, lime, cilantro, salt and pepper. Add the shrimps and marinate for 10 minutes.

Place a shrimp on left side of a triangle egg roll wrapper, leaving the tail out. Bring the left edge of the wrapper tightly over the shrimp, and roll half way. Brush the other corner of the wrapper and fold the top corner down and continue to roll tightly. Repeat with rest of the shrimps and egg roll wrappers.

Fry in 375°F until golden brown and shrimp is cooked, about 3 minutes. Serve with sweet chili sauce for dipping.