

Honey Walnut Shrimp

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Ingredients

1 cup water
2/3 cup white sugar
1/2 cup walnuts
4 egg whites
2/3 cup mochiko (glutinous rice flour)
1/4 cup mayonnaise
1 pound large shrimp, peeled and deveined
2 tablespoons honey
1 tablespoon canned sweetened condensed milk
1 cup vegetable oil for frying

Directions

Stir together the water and sugar in a small saucepan. Bring to a boil and add the walnuts. Boil for 2 minutes, then drain and place walnuts on a cookie sheet to dry.

Whip egg whites in a medium bowl until foamy. Stir in the mochiko until it has a pasty consistency. Heat the oil in a heavy deep skillet over medium-high heat. Dip shrimp into the mochiko batter, and then fry in the hot oil until golden brown, about 5 minutes. Remove with a slotted spoon and drain on paper towels.

In a medium serving bowl, stir together the mayonnaise, honey and sweetened condensed milk. Add shrimp and toss to coat with the sauce. Sprinkle the candied walnuts on top and serve.