

Walnut Shrimp

Ingredients

1 c Walnuts
2 T Sugar
5 T Vegetable Oil
1/4 c Mayonnaise
1 T Condensed Milk
2 t Honey
2 t Rice Vinegar
1/2 t Soy Sauce
1 lb Shrimp (peeled and deveined)
1 T Rice Wine
1/4 t Salt
1 t Ginger (grated)
1/4 t White Pepper
4 T Cornstarch
1 Green Onion (sliced)

Instructions

1.Mix the shrimp, rice wine, salt, ginger and white pepper together in a medium bowl. Marinate for 10 minutes. Line a small baking sheet plate with parchment paper.

2.Heat 1 tablespoon oil in a small nonstick skillet over medium heat until just warm. Swirl the pan to coat as much surface as possible. Sprinkle the sugar into the pan in a thin layer.

3.Turn to medium-low heat. Cook, swirling the pan occasionally, until most of the sugar has melted and starts turning an amber color, 3 minutes. Add the walnuts. Stir everything together to let the sugar coat the nuts as evenly as possible. Keep cooking and stirring until all the sugar has melted and the sugar turns a golden brown color, about 2 minutes. Then immediately transfer

Walnut Shrimp

everything onto the lined baking sheet.

4. Spread out the nuts again and separate them as much as possible using a spatula. Let cool until the coating has hardened, 5 minutes or so. Then you can easily break apart the nuts.

5. Mix the mayonnaise, condensed milk, honey, rice vinegar, and soy sauce together in a large bowl. Stir to mix well. Add the cornstarch to the marinated shrimp. Coat the shrimp evenly.

6. Heat 1/4 cup oil in a medium-sized skillet over medium heat until hot. Add the shrimp without overlapping (you might need to cook in 2 batches). Let cook until the bottom turns golden. Flip and cook the other side until golden. Transfer the shrimp to a big plate to cool slightly.

7. Once the shrimp cooled off a bit, transfer with

Walnut Shrimp

a slotted spoon shrimp into the bowl with sauce and mix well. Add half of the glazed walnuts and give it a quick mix. Transfer everything to a large plate. Add the rest of the walnuts on top and garnish with sliced green onions. Serve immediately as a main dish.