

The Downtown Dish

Decadent Delights

Recipe Credit: Pinterest

Category: Appetizer

Spicy Firecracker Shrimp

Ingredients

12 frozen jumbo/large shrimp, defrosted
6 egg roll wrappers
Oil for frying
1 tbsp of flour with a little water
(make a paste of this to help seal the wrapping)

For the Marinade

3 tbsp of Sriracha or Hot Sauce
1 tbsp Soy Sauce
1/2 tbsp Rice Vinegar
1 tsp Sesame Oil
3 cloves of garlic
zest & juice of 1/2 a lime
1 tbsp of sugar
Salt and pepper to taste



Instructions

Prepare a marinade for the shrimp. In a shallow bowl, add the sriracha/hot sauce, soy sauce, rice vinegar and sesame oil. Grate the fresh peeled garlic cloves, directly into the bowl. Zest half a lime, squeeze it's juice into the marinade. Season the marinade with a sprinkling of salt and pepper. Add a tablespoon of sugar. Stir all the ingredients well to mix them.

Toss the shrimp in the bowl and gently mix them around with a spoon to coat them well in the marinade. Cover and place the marinated shrimp in the fridge for 15-30 minutes.

Cut egg roll wrappers diagonally so it looks like a diamond shape.

Place a shrimp on left side of the wrapper with the tail sticking out and fold over the left corner wrapping, then fold the top corner down, making sure to cover the top end of the shrimp. Roll the shrimp as tightly as possible and as straight as you can manage until there's just a little corner left. Using your finger apply a little of the flour paste (a little flour and water mix) to the corner of the wrapper and seal it. Wrap all shrimp.

In a pan, add about an inch or so of oil to fry the shrimp. (use a deep fryer if you have one). Heat the oil through on medium-high. To test and see if the oil is hot enough for frying, pinch a tiny piece of wrapper and drop it in the oil...if it bubbles and comes to rise to the top quickly it's hot enough.

Fry the shrimp in small batches depending on the size of your pan and cook them for 2-3 minutes on each side till golden brown. (Cook one to time it and when you take it out, cut it in half to see if the shrimp is cooked through but not rubbery.)

Serve hot with some sweet and spicy dipping sauce.