

Honey Walnut Shrimp

I first made this recipe in October 2018. It was very close to the restaurant favor so I started doctoring it to make it easier. I hate waiting egg yolks, so I recommend making this with fried rice to use the egg yolks in that dish.

Ingredients

Shrimp:

- 1 pound extra large shrimp (cooked or raw both work)
- 4 egg whites
- ½ to ¾ cup corn starch
- 1 teaspoon salt
- 1 teaspoon white pepper

Walnuts:

- ½ cup walnuts
- 4 Tablespoons sugar
- 2 Tablespoons butter

Sauce:

- ¼ cup mayonnaise
- 2 Tablespoons honey
- 1 Tablespoon sweetened condensed milk

Directions

1. Candy the walnuts over medium heat in a non-stick skillet.
2. Beat the egg whites. Add the cornstarch. Add the shrimp and fry until golden brown. If they are pre-cooked shrimp, just cook until golden brown. If they are raw shrimp cook long enough to make sure they are fully cooked.
3. Just prior to serving toss together with the mayonnaise, honey, and condensed milk.

Inspired From: <https://www.youtube.com/watch?v=UiGvSr3OHPE>
https://www.youtube.com/results?search_query=honey+walnut+shrimp
<https://www.allrecipes.com/recipe/93234/honey-walnut-shrimp/>