

Honey Pecan Shrimp

By: Andrea | *Cooking with a Wallflower*

Ingredients:

Candied Pecans

1/2 cup pecan, halved and deshelled
1/2 cup sugar
1/2 cup water

Lightly Fried Shrimp

18-24 medium to large shrimp
1 egg white
1/3 cup flour or cornstarch
1/3 cup vegetable oil

Mayo Sauce

1 1/2 tablespoon regular mayo
1 1/2 tablespoon Kewpie mayo
1/2 tablespoon honey
1/2 tablespoon condensed milk
1 teaspoon lemon juice

Iceberg lettuce, finely chopped

Yield: 3-4 servings

Directions:

Preheat the oven to 350°F. Line a baking sheet with foil.

In a skillet, add water and sugar over medium heat. Stir to dissolve the sugar in the water. Once the sugar water comes to a boil, add the pecans. Allow the pecans to boil in the sugar water for about a minute before removing from heat. Let the pecans sit for a few minutes before transferring them over to the baking sheet. Toast in the oven for 5-8 minutes until the pecans become slightly crunchy. However, be careful. Since the pecans are coated with sugar, it is more likely to burn. Once the pecans are done, remove from the oven and set aside.

Slice the shrimp from the outer edge about 1/3 of the way in to allow the shrimp to flare open. Place the shrimp into a bowl and add egg white. Mix to cover the shrimp with the egg white to allow for easier coating with flour or corn starch. Coat all surfaces of the shrimp with flour or corn starch. If the coating falls off, just cover them in egg white and coat with flour again.

In a deep pan or pot, heat vegetable oil for about one minute over medium heat. Carefully add several shrimp and cook until the shrimp turns orange in color and the batter turns slightly golden brown.

For the sauce, mix together both types of mayo, condensed milk, honey, and lemon juice. If the sauce is too thin, add a 1/2 tablespoon more of regular mayo. Dip the shrimp into the sauce so that the shrimps are lightly coated.

Plate the shrimp over a bed of thinly chopped iceberg lettuce. Add pecans.

Best served immediately. Enjoy!