

HONEY ORANGE FIRECRACKER SHRIMP



YIELD: 8 SERVINGS

PREP: 20 MINUTES

COOK: 10 MINUTES

TOTAL: 30 MINUTES

Sweet and spicy crispy shrimp for all occasions (appetizer or main) with the most heavenly and amazing honey orange sauce!

INGREDIENTS

- **2 pounds 21/25** large shrimp, *peeled and deveined*
- Kosher salt and freshly ground black pepper, *to taste*
- **1 cup** cornstarch

- 4 large eggs, *beaten*
- **0.5 cup** vegetable oil

FOR THE SAUCE

- **1 cup** honey
- **4 tablespoons** freshly squeezed orange juice
- Zest of 1 orange
- **1 teaspoon** garlic powder
- **1 teaspoon** crushed red pepper flakes
- **0.5 teaspoon** ground ginger

INSTRUCTIONS

- In a large bowl, season shrimp with salt and pepper, to taste. Stir in cornstarch and gently toss to combine. Working one at a time, dip the shrimp into the eggs.
- Heat vegetable oil in a large saucepan. Add shrimp and cook until golden brown, about 1-2 minutes. Transfer to a paper towel-lined plate; discard excess oil.
- To make the glaze, combine honey, orange juice, orange zest, garlic powder, red pepper flakes and ginger over medium low heat. Bring to a boil, simmering until thickened, about 1-2 minutes.
- Serve shrimp immediately, tossed or drizzled with honey mixture, garnished with orange zest, if desired.