

Maria's favorite **BANG BANG SHRIMP**

Ingredients

1/2 cup mayonnaise
1/4 cup sweet chili sauce
1/4 tsp sriracha
1 lb shrimp (peeled & deveined)
1/2 cup buttermilk
3/4 cup cornstarch
Oil for frying

Instructions

1. In a small bowl, combine mayonnaise, sweet chili sauce and sriracha.
2. In a separate bowl, add the shrimp and buttermilk, and stir to coat the shrimp.
3. Remove from buttermilk and let excess liquid drip off.
4. Coat the shrimp in cornstarch.
5. Heat oil in pan and fry the shrimp until lightly brown.
6. Take off heat and coat with sauce. Serve immediately.