

Cap'n Crunch® Shrimp Bites

Ingredients

Shrimp Bites:

- 2 ½ cups Cap'n Crunch® Original
- ¾ cup masa harina
- 2 tsp baking powder
- 1 ¼ cups beer
- 1 egg, beaten
- ½ cup fine cornmeal
- 1 lb peeled, deveined, tails-on large shrimp (21–25 count)
- Canola oil, for frying

Dipping Sauce:

- ¼ cup marmalade
- ¼ cup liquid honey
- 2 tbsp Dijon mustard
- 1 tbsp hot sauce

How to make it

1. Shrimp Bites: In food processor, pulse Cap'n Crunch® Original until finely ground. Transfer to shallow dish.
2. In medium bowl, whisk together masa harina and baking powder. Whisk in beer and egg until smooth.
3. Transfer cornmeal to another medium bowl.
4. One at a time, dredge shrimp in cornmeal, dip in egg mixture and roll in crushed Cap'n Crunch® until evenly coated. Arrange on parchment paper-lined baking tray. Freeze for 10 to 15 minutes (this will ensure coating is set).
5. Pour enough oil into medium saucepan or high-sided skillet to reach 2 inches up sides. Heat over medium heat until shimmering or instant-



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
15 min	20 min	35 min	4-6

Made with



Cap'n Crunch® Original

read thermometer registers 350°F.

6. Working in batches, fry shrimp, flipping once, for 4 minutes or until golden brown. Transfer to paper towel-lined plate to drain.
7. Dipping Sauce: Meanwhile, in small bowl, whisk together marmalade, honey, Dijon and hot sauce.
8. Serve shrimp with sauce for dipping.