

TOSTITOS® Thai Corn Fried Shrimp

Ingredients

- 1/2 cup all-purpose flour
- 1/2 cup corn meal
- 1/4 cup TOSTITOS® Cantina Traditional finely ground
- 3/4 tsp baking powder
- 1/4 tsp baking soda
- 1/2 tsp salt
- 2 eggs, separated
- 3/4 cup buttermilk
- 3 tbsp melted butter
- 2 tbsp finely diced onion
- 2 tbsp finely diced red bell peppers
- 1 tsp chopped garlic
- 1 tbsp grated fresh ginger
- 2 tsp grated lemongrass
- 2 tsp grated galangal
- 1/4 cup finely sliced green onion
- 2 tbsp chopped cilantro
- 2 tsp finely chopped Thai chiles
- 2 tbsp chopped Thai basil
- 2 tbsp chopped fresh mint
- 1 cup grilled corn kernels
- 2 tsp sugar
- 30 pieces U-15 shrimp, peeled and deveined, tail on
- 2 cups coarsely ground mix of TOSTITOS® Restaurant Style, TOSTITOS® Cantina Traditional, and TOSTITOS® Simply Blue Corn Tortilla Chips
- Vegetable oil for frying
- Sweet chili sauce for dipping (recipe below)



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
25 min	10 min	35 min	30

Made with



TOSTITOS® Cantina Traditional

SWEET CHILI SAUCE:

- 1/2 cup Thai sweet chili sauce
- 1 tbsp fish sauce
- 2 tsp soy sauce
- 2 tbsp lime juice

How to make it

1. In a mixing bowl, combine dry ingredients (flour, corn meal, finely ground TOSTITOS®, baking powder, baking soda, and salt).
2. In a separate mixing bowl, combine the egg yolks and buttermilk and whisk in the melted butter. Add the onion, bell peppers, garlic, ginger, lemongrass, galangal, Thai chiles, green onion, cilantro, Thai basil, mint, and corn kernels.
3. Using an electric mixer or handheld mixer, whip the egg whites and sugar together to stiff peaks.
4. Mix the dry and wet ingredients and then fold 1/3 of the egg whites in to lighten the batter and then fold that mixture into the remaining 2/3 of the egg whites.
5. Heat the vegetable oil to 350°F. Holding the tail of the shrimp, dip each shrimp in the batter and move it around in the batter, then remove from the batter, scatter a little of the coarsely ground mixed TOSTITOS® on the outside and slowly lower into the oil and cook until golden brown, about 3 minutes. Remove from the oil and drain on paper towels
6. Serve hot with Sweet Chili Sauce and garnish with fresh herb leaves.

[title]SWEET CHILI SAUCE:

8. Mix all ingredients together and refrigerate until ready to serve.