

Thai Firecracker Shrimp Recipe

1 package frozen Asian spring roll wrappers (defrosted, cut in half diagonally (make triangles))

1 pound raw tail-on shrimp

3 tablespoons prepared Pad Thai sauce

1/4 cup water + 1 teaspoon cornstarch (or other starch in small bowl, whisked)

1/2 cup unsalted (shelled roasted peanuts, chopped)

Handful fresh basil (chopped)

Cooking oil (for frying (about 3 cups))

1 Shell the shrimp, leaving the tail on. Pat the shrimp very dry with a towel or paper towel. With a small knife, make three shallow, parallel slits along the inside curve of shrimp, just nicking the shrimp in place to "straighten" out the natural curve of shrimp. This will help keep the shrimp nice and straight when frying.

2 Line up the shrimp on a plate, tails all facing one direction. We're going to marinate the shrimp, without getting the tails wet. Spoon the prepared Pad Thai sauce over the shrimp, avoiding the tails. Let marinate for a few minutes.

3 In the meantime, let's prepare to wrap and roll. Cover the defrosted spring roll wrappers with damp towel. Have your water + cornstarch ready. Place a shrimp on the wrapper, add a sprinkle of peanuts and basil and roll the shrimp up in the wrapper (see pictures for rolling instructions). Keep the wrapped Firecrackers under plastic wrap while wrapping the rest to prevent drying.

4 When ready to cook, heat oil in wok, deep fryer or pot to 375F. Carefully slide a few Firecracker Shrimp into the hot oil and fry until golden brown, about 3 minutes. Drain.