

BANG BANG SHRIMP ROLL

Recipe and pairing suggestion courtesy of **NORTHERN CRUSH** magazine.

Ingredients

Sweet Chili Aioli

- 1 cup mayo
- ½ cup sweet chili sauce
- 2 tablespoons cilantro (chopped)
- 1 tablespoon Sriracha

Crispy Shrimp

- 1 cup tempura
- 24 raw shrimp (peeled, tail off, deveined)
- ¼ cup vegetable oil

4 Hawaiian King Rolls or hot dog buns
2 cups Asian slaw mix

Instructions

1. Dredge shrimp in tempura flour. Heat pan to medium-high, add vegetable oil. Fry battered shrimp until crispy in a sauté pan 2-5 minutes.
2. While shrimp cooks, mix the mayo, chili sauce, chopped cilantro and sriracha in a bowl. When shrimp is crispy add to sweet chili aioli bowl and toss well.
3. Lightly toast bun. Arrange 6 shrimp (cooked) on each bun. Garnish with Asian slaw.

Serve hot. Makes 4 rolls.



Soldier Creek Winery Goldenrod Iowa White Wine

