

CRUSTED WOK-FRIED SHRIMP



SERVINGS

2



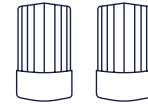
METHOD

FRY



TIME

15 MINUTES



DIFFICULTY

MEDIUM

Executive Chef Derek Leong created this easy-to-cook Chinese-influenced dish, which incorporates shrimp, mayonnaise, DoubleTree Cookies and more delicious ingredients.

INGREDIENTS

SHRIMP	9oz
MAYONNAISE	¼ C + 2¼ TSP
DOUBLE TREE COOKIE	½
OIL	⅓ C
SOY SAUCE	1 TBSP
HOISIN SAUCE	1 TBSP
SEASONING (TO TASTE)	

PROCESS

Marinate shrimp with soy sauce and hoisin sauce, and deep fry until golden brown.

Remove from heat and toss in mayonnaise until evenly coated. Add in DoubleTree Cookie crumbs gradually until coated.

Serve warm.



DoubleTree by Hilton Chengdu-Longquanyi
Recipe Creator: Derek Leong, Executive Chef