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Bang Bang Shrimp Tacos with Sauce

Ingredients

3/4 cup of Grassland clarified butter, melted
1/2 cup cornstarch
1 large egg
salt and pepper
1 cup breadcrumbs
2 tablespoons chopped cilantro leaves
2 tablespoons sweet chili sauce

1 cup buttermilk
3/4 cup all-purpose flour
1 tablespoon and 2 teaspoons hot sauce
1 1/2 pounds medium shrimp, peeled and deveined
12 tortillas
1/4 cup mayonnaise
1 tablespoon honey

Directions

1. To make the sauce, whisk together mayonnaise, sweet chili sauce, honey and 2 tsp. hot sauce in a small bowl; set aside.
2. Heat clarified butter in a large skillet over medium high heat.
3. In a large bowl, whisk together buttermilk, flour, cornstarch, egg and 1 tbsp. hot sauce; season with salt and pepper, to taste.
4. Working one at a time, dip shrimp into buttermilk mixture, then dredge in breadcrumbs, pressing to coat.
5. In batches, add shrimp to the skillet and cook until evenly golden and crispy, about 2-3 minutes. Transfer to a paper towel-lined plate.
7. Serve immediately with tortillas and drizzle with sweet chili sauce and garnish with cilantro, if desired.