



Firecracker shrimp

NIBBLEDISH CONTRIBUTOR

Ingredients

1 package egg roll wrappers

50 shrimp peeled and deveined with the tail still attached

1/2 cup sweet Thai chili sauce 1 tablespoon minced fresh ginger

1 tablespoon minced garlic

1/4 cup soy sauce

1 tablespoon corn starch

Instructions

Cut the egg roll wrappers on the bias to create triangles of pastry

Combine the rest of the ingredients and let the shrimp marinate 1/2 to 2 hours

Drain the shrimp and pat dry

Stick the shrimp on the inside of the curl to prevent curling-do not cut through

Roll the shrimp in the wrapper, with the tail exposed, sealing the edges of the wrapper with a corn starch slurry

deep fry until golden brown and serve with dipping sauces, I used sweet and sour strawberry, apricot, and wasabi
