

Homemade Bang Bang Shrimp

Crispy Bang Bang Shrimp with spicy-sweet sauce - restaurant-style appetizer that's easy to make at home. Ready in just 25 minutes!

15 min

PREP

10 min

COOK

25 min

TOTAL

4

SERVINGS

Easy

DIFFICULTY

Homemade Bang Bang Shrimp

Ingredients

- 1 lb shrimp
- 1 cup mayonnaise
- 1 tsp honey
- 1 cup buttermilk
- 3 cup corn starch
- 1 cup flour
- 1 tsp paprika
- 1 tsp garlic powder
- 1 tsp salt
- 1 tsp black pepper

Instructions

- 1 Make the Bang Bang sauce**

Whisk together 1 cup mayonnaise, 1 cup sweet chili sauce, 1 teaspoon sriracha, and 1 teaspoon honey in a medium bowl until smooth and well combined. Set aside.
- 2 Prepare the shrimp**

Pat 1 pound shrimp completely dry with paper towels. Place shrimp in a bowl with 1 cup buttermilk and let marinate for 15 minutes at room temperature.
- 3 Combine 1 cup cornstarch, 1 cup all-purpose flour, 1 teaspoon paprika, 1 teaspoon garlic powder, 1 teaspoon salt, and 1 teaspoon black pepper in a shallow dish. Whisk until evenly mixed.**
- 4 Heat oil for frying**

Heat 3 cups vegetable oil in a heavy-bottomed pot or deep skillet over medium-high heat until it reaches 350°F (175°C). Use a thermometer to monitor temperature.
- 5 Coat the shrimp**

Remove shrimp from buttermilk one piece at a time, letting excess drip off. Dredge each shrimp in the flour mixture, pressing gently to ensure complete coating on all sides.
- 6 Fry the shrimp**

Fry shrimp in small batches of 6-8 pieces for 2-3 minutes per side until golden brown and floating to the surface. Internal temperature

should reach 145°F (63°C).

7 Transfer fried shrimp to a paper towel-lined plate to drain excess oil for 30 seconds.

8 **Finish and serve**

Toss hot fried shrimp immediately with Bang Bang sauce in a large bowl until evenly coated. Serve immediately while crispy and hot.

Tips

Pat shrimp completely dry with paper towels before marinating - excess moisture prevents the coating from adhering properly and causes oil splattering during frying.

Use a cooking thermometer to maintain oil temperature at 350°F (175°C). Too low and the shrimp absorb oil; too high and they burn before cooking through.

Don't overcrowd the frying pan - cook shrimp in small batches to maintain oil temperature and ensure even browning on all sides.

Mix the Bang Bang sauce while the shrimp are marinating so flavors have time to meld, creating a more cohesive taste.

Toss shrimp in sauce immediately after frying while they're still hot - this helps the sauce adhere better and creates the signature coating.

For extra crispiness, let coated shrimp rest for 5 minutes before frying to allow the coating to set and adhere better.

Save some sauce for serving alongside the dish - guests often want extra for dipping or drizzling over rice.

If making ahead, store fried shrimp and sauce separately, then combine just before serving to maintain the crispy texture.