



Spicy Crispy Shrimp Recipe

The Best Kind of Messy

My kitchen gets wonderfully messy when I make these shrimp. There are always three little bowls lined up. I feel like a scientist mixing potions. The final result is so worth the splashes and spills.

That crispy, spicy, sweet sauce is pure magic. It reminds me of my first time trying it. I was so surprised by the flavor. I still laugh at how my eyes went wide. Doesn't that combination sound amazing?

A Little Story About Buttermilk

Let me tell you why we use buttermilk. It makes the shrimp incredibly tender. My grandson calls it the "fluffy juice." I think that's the perfect name for it.

Soaking the shrimp is a small step. But it matters because it adds moisture. This keeps your shrimp from getting tough. Good food is often about these little acts of care. What's your favorite "secret" ingredient?

The Sizzle is the Best Part

Now for the fun part. You gently lower the coated shrimp into the oil. Listen for that gentle sizzle. That sound means everything is working just right.

They fry up so fast. Just a minute or two on each side. You want them a happy golden color. Fun fact: The cornstarch is what gives them that super-crispy, light crunch. It's my favorite trick!

Why This All Matters

Cooking like this is more than just making dinner. It's about creating a small moment of joy. The sizzle, the smell, the sharing. These are the things we remember.

It also teaches us patience. You have to cook in batches. You must let the oil get hot again. Rushing just leads to a soggy shrimp. And nobody wants that!

Your Turn in the Kitchen

I've shared my story with you. Now I want to hear yours. Will you be making these for a special dinner? Or maybe for a fun Friday night?

Tell me, do you like your food more sweet or more spicy? You can always add a little more Sriracha. That's the beauty of cooking. You get to make it just right for you.



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Ingredients:

Ingredient	Amount	Notes
Mayonnaise	½ cup	
Thai sweet chili sauce	¼ cup	
Sriracha	½ teaspoon	or more to taste
Honey	1 tablespoon	
Shrimp	1 pound	peeled, deveined, tail removed
Buttermilk	½ cup	
Cornstarch	1 cup	
Canola oil		for frying



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My Grandson's Favorite Spicy Crispy Shrimp

My grandson Leo calls these “firecracker shrimp.” He asks for them every Friday. I love the sizzle they make in the pot. It makes the whole kitchen smell like a fun night.

See also Simple Homemade Chimichurri Sauce

This recipe is easier than it looks. We just dip, coat, and fry. The sauce is sweet, spicy, and creamy all at once. It's a real crowd-pleaser for a family dinner.

- **Step 1:** Let's make our magic sauce first. Mix the mayonnaise, Thai sweet chili sauce, Sriracha, and honey in a small bowl. Stir it until it's a pretty pink color. Doesn't that smell amazing? Set this bowl aside for later.
- **Step 2:** Now, let's get our shrimp ready. Place them in a second bowl. Pour the buttermilk all over them. Make sure every shrimp gets a little bath. This helps the coating stick later on.
- **Step 3:** Pour your cornstarch into a third bowl. I use a wide, shallow one. It makes coating the shrimp so much easier. You could also use a plate if you like.
- **Step 4:** Time to heat the oil. Pour about an inch of canola oil into a heavy pot. Heat it over medium until it reaches 375°F. (A hard-learned tip: Don't skip the thermometer. Oil that's not hot enough makes soggy shrimp!)
- **Step 5:** Working in small batches, take a shrimp from the buttermilk. Let the extra drip off. Then, roll it in the cornstarch until it's fully coated. Gently place it in the hot oil. Fry for just 1-2 minutes until golden.
- **Step 6:** Let the oil get hot again between batches. This keeps them all crispy. Once a batch is done, toss the hot shrimp in your sauce right away. Serve them immediately for the best crunch.

What's your favorite food for a fun Friday night? Share below!

Cook Time: 15 minutes

Total Time: 25 minutes

Yield: 4 servings

Category: Dinner, Appetizer

Let's Shake Things Up!

This recipe is wonderful as it is. But it's also fun to play with. You can change the flavors so easily. Here are a few ideas I've tried over the years.

- **Sweet & Sassy:** Add an extra teaspoon of honey to the sauce. It makes it sweeter for younger kids. My neighbor's children love it this way.
- **Zesty Lemon Pepper:** Skip the spicy sauce. Toss the fried shrimp in lemon juice and lots of black pepper. It's bright and tangy.
- **Crunchy Coconut:** Replace half the cornstarch with shredded coconut. It gives a tropical twist. It tastes like a summer vacation.

Which one would you try first? Comment below!

The Perfect Plate

These shrimp are the star of the show. But they need some good friends on the plate. I like to serve them on a bed of fluffy white rice. The rice soaks up the extra sauce so nicely.

See also [Summer Watermelon Refresher Cocktail](#)

A simple cucumber salad is lovely on the side. It's cool and crisp. It balances the spicy shrimp perfectly. You could also add some steamed broccoli.

For a drink, a cold glass of lemonade is always a winner. For the grown-ups, a

light lager beer is wonderful. It washes down the spice just right. **Which would you choose tonight?**



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Keeping Your Shrimp Crispy and Happy

This shrimp is best eaten right away. But I know life gets busy. To store it, let the shrimp cool completely first. Do not put hot food in your fridge. Place them in a single layer in a container. A tight lid keeps other smells out.

You can freeze the fried shrimp before you sauce them. Lay them on a baking sheet. Once frozen, pop them into a bag. This stops them from sticking together. I learned this after a big batch turned into a shrimp snowball.

To reheat, use your oven. It brings back the crunch. Bake at 375 degrees for about ten minutes. This matters because a little planning gives you a fast, tasty meal later. Have you ever tried storing it this way? Share below!

Simple Fixes for Common Shrimp Troubles

Is your shrimp soggy? Your oil might not be hot enough. I always test it with a tiny bit of cornstarch. If it sizzles, you are ready to go. This matters because hot oil seals the coating fast. You get a crispy shell every time.

Is the sauce too spicy or not spicy enough? The beauty is you can adjust it. Taste your sauce before it touches the shrimp. Add more honey to calm it down. Add more Sriracha to give it a kick. I remember when my grandson made it too hot for me.

Do not crowd the pot. Cook in small batches. This keeps the oil temperature steady. Your shrimp will cook evenly and stay crispy. This builds your cooking confidence. You learn to control the heat. Which of these problems have you run into before?

Your Shrimp Questions, Answered

Q: Can I make this gluten-free? A: Yes! Cornstarch is naturally gluten-free. Just check your sauce labels to be sure.

Q: Can I make any of it ahead? A: You can mix the sauce a day before. Keep it in a jar in the fridge.

See also Creamy Yum Yum Delight

Q: What if I do not have buttermilk? A: Mix regular milk with a squeeze of lemon juice. Let it sit for five minutes.

Q: Can I double the recipe? A: Of course! Just use a bigger pot. Fry in more small batches so the oil stays hot.

Q: Any fun extras? A: Try a sprinkle of sesame seeds on top. It adds a nice little crunch. Which tip will you try first?

*Fun fact: Shrimp are sometimes called the “fruit of the sea.” I just think they are delicious little treats.

From My Kitchen to Yours

I hope you love making this spicy shrimp. It is a fun recipe to share with family. The sizzle from the pot always brings everyone into the kitchen. That is my favorite part.

I would love to see your creation. Your photos make my day. Have you tried this recipe? Tag us on Pinterest! Let's build a little community of happy cooks. I am so glad you spent this time with me.

Happy cooking!

—Elowen Thorn.

You need to try !

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Spicy Crispy Shrimp Recipe

Author: Elowen Thorn

Cooking Method: [Stovetop Frying](#)

Cuisine: [Asian](#)

Courses: [Lunch](#) [Main](#)

Difficulty: **Beginner**

Prep time: **10 minutes**

Cook time: **15 minutes**

Rest time:

Total time: **25 minutes**

Servings: **4 servings**

Calories:**361 kcal**

Best Season:**Summer**

Description

Experience the perfect combination of spicy, sweet, and crispy with these easy-

to-make fried shrimp coated in a flavorful sauce.

Ingredients

- ☐ ½ cup mayonnaise
- ☐ ¼ cup Thai sweet chili sauce
- ☐ ½ teaspoon Sriracha, or more to taste
- ☐ 1 tablespoon honey
- ☐ 1 pound shrimp, peeled, deveined, tail removed
- ☐ ½ cup buttermilk
- ☐ 1 cup cornstarch
- ☐ canola oil, for frying

Instructions

1. In a small bowl, combine the mayonnaise, Thai sweet chili sauce, Sriracha, and honey. Mix well and set aside.
2. In a second bowl, add the shrimp. Pour the buttermilk over the shrimp, making sure to coat each one.
3. In a third small bowl, add cornstarch.
4. In a large, heavy-bottom pot, add 1 inch of canola oil. Heat over medium heat until a candy thermometer reads 375°F.
5. Working in batches, remove the shrimp from the buttermilk, allowing excess buttermilk to drip off. Next, coat the shrimp in cornstarch.
6. Place the coated shrimp into the hot oil and fry for 1-2 minutes, or until lightly golden brown on each side. Continue with the remaining shrimp. (Please note: You may have to let the oil heat up to 375°F again after each batch of fried shrimp.)
7. While hot, coat the fried shrimp with the sauce and serve immediately.

Notes

For best results, serve immediately after coating with sauce to maintain crispiness. Adjust Sriracha to your preferred spice level.

Keywords: Shrimp, Spicy, Crispy, Fried, Asian, Lunch