

TIM FARMER'S COUNTRY KITCHEN

TIM TIM SHRIMP

*20 large shrimp
2 cups buttermilk
Garlic powder
Corn starch*

SAUCE

*1/3 cup sweet chili sauce
1/2 cup mayonnaise
2 teaspoons chili garlic sauce
Pinch of salt
Dash of soy sauce
1 teaspoon peanut butter
2 teaspoons orange marmalade*



Soak peeled and deveined shrimp in buttermilk for 30 minutes. Remove shrimp one at a time and coat in corn starch. Drop in hot peanut oil (345 degrees) and fry until golden brown. Mix together sauce ingredients. Remove shrimp from oil and drain. While still hot, coat in sauce and serve over cooked rice.