

SAVANNAH SHRIMP FRITTERS *with SWEET and SPICY SAUCE*

INGREDIENTS

Fritters

- 6 oz. all-purpose flour
- 1 tbsp. baking powder
- 1/4 tsp. salt
- 1/4 tsp. cayenne
- 10 oz. chopped cooked shrimp
- 4 oz. sautéed minced onion, celery and red pepper (equal parts)
- 6 oz. water

Sweet and Spicy Sauce

- 1/4 cup Mae Ploy sweet chili sauce
- 1 minced Thai pepper
- 1/4 tsp. minced ginger
- 2 tbsp. fresh lime juice
- 1 tsp. minced cilantro

PREPARATION

Makes: 20-24 fritters

Fritters: Combine dry ingredients; add shrimp, vegetables and water. Mix just enough to incorporate ingredients. Carefully spoon mixture into half-ounce balls and fry in 250-degree oil until cooked through.

Sweet & Spicy Sauce: Combine all ingredients and stir well.

Recipe by Chef Gerry Klaskala

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