

## Bang Bang Shrimp Bonfish Grill Copycat That's Crispy, Creamy, and Spicy

BANG BANG SHRIMP! Bonfish Grill Copycat!

OVEN  
350°F

TIME  
15 to 20 min

METHOD  
Air fryer

PRINT  
Recipe Card

### INGREDIENTS

For the shrimp:

1/2 cup mayonnaise 1/4 cup sweet chili sauce 1 to 2 tablespoons sriracha, depending on heat preference 1 tablespoon honey For serving Chopped green onions Shredded lettuce or cabbage Lime wedges, optional

### DIRECTIONS

1. Soak the shrimp
2. Place the peeled and deveined shrimp in a bowl with the buttermilk. Let them soak for about 15 to 20 minutes while you prepare the sauce and coating.
3. Make the bang bang sauce
4. In a medium bowl, whisk together the mayonnaise, sweet chili sauce, sriracha, and honey until smooth. Taste and adjust the heat level if needed. Set aside.
5. Prepare the coating
6. In a shallow bowl, combine the cornstarch, flour, garlic powder, paprika, salt, and black pepper. Mix well so the seasoning is evenly distributed.
7. Heat the oil
8. Pour vegetable oil into a deep skillet or saucepan to a depth of about 2 inches. Heat it to 350°F. This temperature helps the shrimp fry quickly and stay crisp without becoming greasy.
9. Dredge the shrimp
10. Remove the shrimp from the buttermilk, letting the excess drip off. Toss them in the cornstarch mixture until well coated on all sides.
11. Fry in batches
12. Working in small batches, fry the shrimp for 2 to 3 minutes, or until golden, crisp, and cooked through. Transfer them to a paper towel-lined plate or wire rack.
13. Sauce and serve
14. You can either toss the shrimp gently with the bang bang sauce or drizzle the sauce over the top just before serving. Garnish with chopped green onions and serve over shredded lettuce or cabbage with lime wedges on the side.

### SWAPS & NOTES

Buttermilk helps tenderize the shrimp and gives the coating something to cling to.

If you don't have buttermilk, you can use regular milk with a splash of lemon juice or vinegar.

Cornstarch is key for that light, crisp exterior.

A little flour added in helps round out the coating so it fries up beautifully without becoming too heavy.

## TIPS FOR SUCCESS

Pat the shrimp dry before soaking if they seem wet from thawing.

Too much excess moisture can interfere with the coating.

If it gets too cool, the shrimp can become soggy.

If it gets too hot, the outside can brown before the shrimp cook through.

**More recipes: [ChefManiac.com](https://chefmaniac.com)**

Original recipe: <https://chefmaniac.com/bang-bang-shrimp-bonefish-grill-copycat-thats-crispy-creamy-and-spicy/>