

# Shrimp with Garlic and Jalapeño Butter

**SERVES** Serves 4

**TIME** 1 hour

## Why This Recipe Works

This recipe is patterned after the House Special Shrimp at the now-closed Royal Capital Seafood Restaurant, located in the Little Saigon district of Garden Grove, California, where flash-fried shrimp get tossed in a buttery, umami-rich garlic-jalapeño sauce. (Learn more [here](#).) Brining the shrimp in water, salt, and baking soda ensured that they remained plump and juicy during the high-temperature frying process. A dredge in potato starch imparted a light, ultracrispy crust that held up long after being in contact with the sauce. Finally, tossing the fried shrimp in a mixture of garlic-jalapeño butter, lime juice, and fish sauce made them rich, vibrant, and irresistibly savory.



## Gather Your Ingredients

- ¼ cup kosher salt for brining
- 1 tablespoon baking soda for brining
- 2 pounds jumbo shrimp (16 to 20 per pound), peeled and deveined

## Before You Begin

- \* We prefer untreated shrimp—those not treated with sodium or additives such as sodium tripolyphosphate (STPP). Most frozen E-Z peel shrimp have been treated (the ingredient list should tell you). Serve with rice and sliced cucumber.

## Instructions

- 1** tablespoon fish sauce
- 1** tablespoon lime juice
- 1** tablespoon sugar
- 1½** teaspoons pepper
- ⅔** cup potato starch, divided
- 1** quart peanut or vegetable oil for frying
- 3** tablespoons unsalted butter
- 4** scallions, white parts sliced thin, green parts cut into  $\frac{3}{4}$ -inch pieces
- 3** tablespoons minced garlic
- 2** jalapeños, stemmed, seeded, and cut into  $\frac{1}{4}$ -inch pieces

- 1.** Combine 2 quarts cold water,  $\frac{1}{4}$  cup salt, and baking soda in large bowl and whisk until salt is dissolved. Add shrimp and let soak for 20 minutes. Combine fish sauce, lime juice, sugar, and pepper in small bowl; set aside.
- 2.** Transfer shrimp to colander and rinse well with cold water. Pat shrimp dry with paper towels and transfer to large mixing bowl. Sprinkle  $\frac{1}{3}$  cup potato starch over shrimp and toss to coat. Add remaining  $\frac{1}{3}$  cup potato starch and toss until shrimp are well coated. Transfer shrimp to rimmed baking sheet, shaking off any excess starch.
- 3.** Line large mixing bowl with paper towels. Add oil to 12-inch skillet until it measures about  $\frac{3}{4}$  inch deep. Heat oil over medium-high heat to 400 degrees. Add half of shrimp to skillet, spacing them so they don't touch. Fry until lightly golden and crisp, 60 to 90 seconds per side.
- 4.** Using spider skimmer or slotted spoon, transfer fried shrimp to prepared bowl. (Exterior of shrimp should be crisp when tapped. If not, return shrimp to oil and fry for another 15 seconds on both sides.) Repeat with remaining shrimp.
- 5.** Melt butter in small saucepan over medium heat. Add scallion whites and garlic and cook until fragrant, about 1 minute. Add jalapeños and fish sauce mixture and cook, stirring often, until sugar is melted and sauce just comes to boil, about 30 seconds.
- 6.** Remove paper towels from bowl with shrimp. Pour sauce over shrimp and sprinkle with scallion greens. Toss until shrimp are evenly coated in sauce. Transfer to serving platter. Serve.

## Spud Starch

Potato starch is made by grinding raw potatoes, then purifying and dehydrating the milky liquid that comes out. Generally, you can use potato starch similarly to cornstarch, but because it has larger granules, it is a stronger thickener; use 2 teaspoons of potato starch for every tablespoon of cornstarch. Potato starch thickens faster than cornstarch and produces a slightly different texture in the liquids it is used to thicken.

