

Bite Spoon

Shrimp Fritters With Lime Mayonnaise

15 min Prep time	**20 min** Cook time	**35 min** Total time
4 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Main Ingredients

- [ ] 1 lb large shrimp, peeled and deveined
- [ ] 1/2 cup all-purpose flour
- [ ] 1/3 cup fine cornmeal
- [ ] 1 tsp baking powder
- [ ] 1/2 tsp salt
- [ ] 1/4 tsp black pepper
- [ ] 1 egg, lightly beaten
- [ ] 3 tbsp cold water
- [ ] Vegetable oil for frying

For the Lime Mayonnaise

- [ ] 1/2 cup mayonnaise
- [ ] 2 tbsp lime juice
- [ ] 1 tsp lime zest
- [ ] 1 tsp honey
- [ ] Pinch of salt

Instructions

1. Pat shrimp dry, then season lightly with salt and pepper; set aside.
2. In a bowl, whisk together flour, cornmeal, baking powder, salt, and pepper; create a well, add the egg and cold water, and stir until just combined.
3. Fold the shrimp into the batter, making sure each piece is fully coated.
4. Heat oil in a deep skillet to 350°F (175°C); gently drop spoonfuls of batter-coated shrimp, frying 2-3 minutes per side until golden.
5. While fritters rest on paper towels, whisk lime juice, zest, honey, and a pinch of salt into the mayonnaise; drizzle over warm fritters just before serving.

Nutrition per serving

280 kcal	22 g	18 g	14 g
Calories	Protein	Carbs	Fat

Tips & notes

- For extra crispness, chill the batter for 10 minutes before frying.
- If the oil cools, the crust may become soggy—maintain steady heat.
- Serve immediately; the texture changes after a few minutes.