

Treasure Barrel

Shrimp Fritters With Lime Mayonnaise

15 min Prep time	**12 min** Cook time	**27 min** Total time
4 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Fritter Batter

- [ ] 1 lb large shrimp, peeled and deveined
- [ ] 1 cup all-purpose flour
- [ ] 1/2 cup cold sparkling water
- [ ] 1 large egg, lightly beaten
- [ ] 2 tbsp fresh parsley, chopped
- [ ] 1 tsp lime zest
- [ ] Salt and pepper to taste
- [ ] Oil for frying (vegetable or canola)

Lime Mayonnaise

- [ ] 1/2 cup mayonnaise
- [ ] 2 tbsp fresh lime juice
- [ ] 1 tsp lime zest
- [ ] Pinch of salt
- [ ] Optional: 1 tsp honey for a hint of sweetness

Instructions

1. Pat the shrimp dry with paper towels; this helps them stay crisp.
2. In a bowl, whisk flour, sparkling water, egg, parsley, lime zest, salt, and pepper until just combined; avoid over-mixing.
3. Gently fold the shrimp into the batter, ensuring each piece is lightly coated.
4. Heat oil in a skillet over medium-high heat until shimmering; carefully drop spoonfuls of batter-coated shrimp, frying 2-3 minutes per side until golden.
5. While frying, whisk together mayonnaise, lime juice, zest, and salt; let it sit for 5 minutes for flavors to meld.
6. Remove fritters onto a paper-towel-lined plate, drizzle with lime mayo, and serve immediately.

Nutrition per serving

320 kcal	22 g	22 g	18 g
Calories	Protein	Carbs	Fat

Tips & notes

- If the batter seems too thick, add a splash more sparkling water.
- For extra aroma, toast the lime zest briefly before adding to the mayo.
- A light dusting of paprika adds subtle color without altering flavor.