

Plate Dream

Shrimp Fritters With Lime Mayonnaise

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

Ingredients

Fritter Batter

- [ ] 12 oz large shrimp, peeled and deveined
- [ ] 1 cup all-purpose flour
- [ ] ½ cup yellow cornmeal
- [ ] ¼ cup cold water
- [ ] 1 tsp baking powder
- [ ] ½ tsp salt
- [ ] ¼ tsp black pepper
- [ ] Zest of 1 lime
- [ ] 2 tbsp vegetable oil for frying

Lime Mayonnaise

- [ ] ½ cup mayonnaise
- [ ] 2 tbsp lime juice
- [ ] 1 tsp lime zest
- [ ] 1 tsp honey
- [ ] Pinch of salt

Instructions

1. Pat the shrimp dry, then set aside while you whisk together flour, cornmeal, baking powder, salt, pepper, and lime zest.
2. Slowly stir in cold water until the batter is thick but still a little lumpy; fold in the shrimp gently.
3. Heat the oil in a large skillet over medium-high heat; once shimmering, drop spoonfuls of batter (about 2 inches wide) into the pan, spacing them apart.
4. Fry for 2-3 minutes each side, until the edges are golden and the shrimp are opaque; remove with a slotted spoon and drain on paper towels.
5. While the fritters rest, whisk together mayonnaise, lime juice, lime zest, honey, and a pinch of salt for the sauce.
6. Serve the fritters warm, drizzled with lime mayo, and perhaps a side of fresh greens.

Nutrition per serving

280 kcal	18 g	22 g	15 g
Calories	Protein	Carbs	Fat

Tips & notes

- Do not over-mix the batter; a few lumps keep it light.
- Keep the oil temperature steady; too low makes soggy fritters.
- Lime zest adds aroma – be gentle when zesting to avoid bitter pith.