



## COOL TO THE MAX SHRIMP

We're elevating party snacks by pairing proteins with starches, swapping wings for ocean treasures. Imagine a snack as visually cool as it tastes, with a satisfying crunch. Inspired by the unforgettable experience of those cool ranch-dusted tortilla chips, we aimed to recapture that first exhilarating crunch and flavor burst. Our twist? Coating fresh shrimp in a similar, flavorful batter and frying them to achieve that perfect crunchy-juicy texture, served with a cool yet spicy green chile bacon bit remoulade.

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**Yield:** around 24 shrimp

### Ingredients

- 1 ½ pounds U-16 raw, deveined shrimp, with the tails removed
- Vegetable oil (enough to get 3-4 inches in a pot)
- 1 ½ cups flour
- ½ teaspoon paprika
- ½ teaspoon granulated garlic
- ¼ teaspoon salt
- ¼ teaspoon ground black pepper
- Salt and pepper to taste (for egg mixture)
- 3 eggs
- 1 large bag of crushed cool, ranch flavored tortilla chips
- 2 tablespoons of ranch-flavored powder, mixed with ½ teaspoon of salt

### Ingredients for the Chile/Bacon Bit Remoulade

- ¼ cup bacon bits (or 3-4 slices of bacon, cooked crisp and chopped up/crumbled)
- 1 cup mayonnaise
- 2 ½ teaspoons Dijon mustard
- 3 tablespoons plain yogurt
- 2 minced garlic cloves
- 1 teaspoon smoked paprika
- 1 tablespoons drained, chopped, green chiles out of the can
- 2 teaspoons fresh thyme
- 1 teaspoon chopped rosemary

### Directions for the Chile/Bacon Bit Remoulade

- Mix all the ingredients together in a glass bowl
- Refrigerate as needed

### Directions for Cool to the Max Shrimp

- Dry the shrimp with paper towels
- Mix the paprika, granulated garlic, salt and pepper together
- Lightly season the shrimp with the paprika, garlic, salt and pepper mixture
- Crush the chips, so there are only a few big pieces in them
- Put the flour into a shallow bowl
- Put the eggs in another shallow bowl with a little salt and pepper
- And the crushed chips into a third one
- Dip the shrimp into the flour, shake excess...
- Dip into the egg mixture...
- Dip into the crushed doritos
- Heat your oil to 350 degrees over medium heat
- Drop your shrimp in batches and fry for 2-3 minutes until golden brown
- When out of the fryer, sprinkled with the ranch/salt mixture
- Serve 'em with that chile bacon bit remoulade and be cool, baby