Executive Chef Derek Leong created this easy-to-cook Chinese-influenced dish, which incorporates shrimp, mayonnaise, DoubleTree Cookies and more delicious ingredients.

**CRUSTED WOK-FRIED SHRIMP**

**INGREDIENTS**

- SHRIMP: 9 oz
- MAYONNAISE: ¼ C + 2¼ TSP
- DOUBLETREE COOKIE OIL: ¼ C
- SOY SAUCE: 1 TBSP
- HOISIN SAUCE: 1 TBSP
- SEASONING (TO TASTE)

**PROCESS**

Marinate shrimp with soy sauce and hoisin sauce, and deep fry until golden brown.

Remove from heat and toss in mayonnaise until evenly coated. Add in DoubleTree Cookie crumbs gradually until coated.

Serve warm.

DoubleTree by Hilton Chengdu-Longquanyi

*Recipe Creator:* Derek Leong, Executive Chef