

# Grand Marnier Prawns

Yield: 4 min  
Total Time: 65 min

Recipe from: <https://www.recipeschoose.com/recipes/spot-prawns-chinese-recipe>

## Ingredients:

- 4 cups orange juice
- 3 tablespoons orange zest dried, ground to a fine dust in a coffee grinder
- 2 cups mayonnaise
- 20 spot prawns wild-caught, or other shrimp, about 2 pounds
- 1 1/2 cups cornstarch
- 1 cup Grand Marnier
- 1 quart canola oil for deep-frying