



Fried Shrimp



Ingredients:

- Canola oil for frying
- 24 ounces large raw shrimp, peeled and deveined

Ingredients, egg wash:

- 2 large eggs
- 1 cup buttermilk (or milk)
- ½ tsp kosher salt
- ½ tsp black pepper

Ingredients, batter:

- 1 ½ cups all-purpose flour
- 1 cup cornmeal
- 2 tsp kosher salt
- ½ tsp black pepper
- 2 tsp garlic powder
- 2 tsp onion powder
- 1 tsp. cayenne pepper

Ingredients, dipping sauce:

- ¾ cup mayo
- ½ cup sweet chili sauce

Method:

1. Heat ½ inch of oil in a large, heavy-bottomed skillet over medium heat. Line a large plate with a paper towel, set aside.
2. In a cake pan or pie plate whisk together eggs and buttermilk. Add ½ teaspoon of salt and pepper.
3. In another cake pan, mix the flour, cornmeal, salt, pepper, garlic powder, onion powder, and cayenne pepper.
4. Add shrimp to the egg mixture and coat well. A few at a time, add the shrimp to the flour and coat completely. Place on a clean plate while you bread the remaining shrimp.
5. Add shrimp to skillet making sure not to overcrowd the pan. Fry for 3 minutes, until crispy and golden brown. Drain on prepared plate. Continue until all shrimp is fried.

Method, dipping sauce

1. Mix mayo and sweet chili sauce in a bowl for dipping.