

# Bayou Fried Shrimp

Prep Time	Cook Time	Stand Time	Yield
30 Mins	3 Mins	15 Mins	Makes 6 to 8 servings

TYLER CHERAMIE, CUT OFF, LOUISIANA June 2008

SOUTHERN LIVING

For these Cajun-flavored fried shrimp, peel the shrimp but leave the tails on and coat the shrimp in fish fry mix to get a crispy brown coating.

## Ingredients

- 3 pounds unpeeled, large raw shrimp
- 2 cups milk
- 1 large egg
- 1 tablespoon yellow mustard
- 1 teaspoon Cajun seasoning
- 1 (12-oz.) package fish fry mix
- 1 tablespoon Cajun seasoning
- Vegetable oil
- Remoulade Sauce

## How to Make It

**Step 1** Peel shrimp, leaving tails on. Butterfly shrimp by making a deep slit down back of each from large end to tail, cutting to but not through inside curve of shrimp. Devein shrimp, and place in a large bowl.

**Step 2** Whisk together milk and next 3 ingredients. Pour mixture over shrimp. Let stand at least 15 minutes or up to 1 hour.

**Step 3** Combine fish fry mix and 1 Tbsp. Cajun seasoning. Dredge shrimp in fish fry mixture, and shake off excess. Arrange on baking sheets.

**Step 4** Pour oil to a depth of 3 inches into a Dutch oven; heat to 325°. Fry shrimp, in batches, 1 1/2 minutes on each side or until golden brown; drain on wire racks over paper towels.

**Step 5** Note: For testing purposes only, we used Zatarain's Wonderful Fish-Fri and Walker & Sons Slap Ya Mama Cajun Seasoning.

## Step 6