



Shrimp Po' Boys

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Serves 4

Ingredients:

1 ½ pounds shrimp (26-30 ct.)
(*peeled and deveined*)
2 loaves Cuban bread or four sandwich rolls
1 Cup Cajun Fish Fry (recipe below)
1 Cup flour
3 Egg Whites
Peanut oil for deep frying
Cajun Mayo (recipe below)
Iceberg lettuce shredded
Tomato slices
Pickled Banana Peppers



Directions:

In a food processor, combine ingredients for Cajun Fish Fry and set aside. Combine ingredients for Cajun mayo and set aside. Heat the oil to 350 degrees Fahrenheit. Pat shrimp with paper towel to dry. Dredge in flour, then egg whites, then Cajun Fish Fry. Place in fryer basket. Slowly lower the basket into the oil and fry for about 3-4 minutes or golden brown. Remove to a paper towel lined platter. Do not overcrowd deep fryer, it is better to fry in batches. Cut bread into sub sandwich size rolls and split. Spread both sides of the roll/bread with Cajun mayo. Place tomato slices on the bottom, then shredded lettuce. Then add shrimp, about 8 per sandwich. Top with banana peppers and serve.

- Preheat an oven to 200° Fahrenheit and place a baking rack on top of a baking sheet. Place the fried shrimp on top of the cooling rack to keep warm and crisp until all of the shrimp are fried.
- **Pictured with Homemade Breaded Onion Rings with Cajun Mayo**

Cajun Fish Fry

1 Cup Yellow Corn Meal
1 tsp Cayenne Pepper
1 tsp Garlic Powder
1 tsp Sea Salt
¼ tsp Onion Powder
¼ tsp Smoked Paprika

Cajun Mayo

1 cup Mayonnaise
1 tsp Cajun Seasoning
1 TBSP fresh lime juice