

Fried Shrimp Po'Boys with Spicy Remoulade Sauce

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Yield: 6 Sandwiches

Ingredients

- 2 Pounds Shrimp, your choice of size (size 21-25 or larger) cleaned and deveined
(**Note:** Estimate the amount of shrimp that will go on each sandwich and buy accordingly)
- 6 French Rolls, French Baguette or your choice
- Shredded Lettuce, your choice
- Sliced Tomatoes

Batter:

- ½ Cup Buttermilk
- 2 Eggs
- 2 Teaspoons Grand Diamond All Purpose Seasoning
- 1 Teaspoon Granulated Garlic

Breading:

- 1 Cup Yellow Cornmeal
- ½ Cup All Purpose Flour
- 2 Teaspoons Grand Diamond All Purpose Seasoning
- 1 Teaspoon Ground Cayenne Pepper
- 2 Teaspoons or To Taste Kosher Salt
- 1 Teaspoon Black Pepper

Spicy Remoulade Sauce

- ½ Cup Mayonnaise
- 2 Tablespoons Creole Mustard
- 2 to 3 Teaspoons Hot Sauce, your choice
- ¼ Teaspoon Kosher Salt
- 1 Large Clove Fresh Garlic, finely minced
- 1 to 2 Green Onions, finely chopped
- 1 Teaspoon Grand Diamond All Purpose Seasoning
- ¾ Teaspoon Prepared Horseradish
- 1½ Teaspoons Fresh Squeezed Lemon Juice

Directions

In a medium size bowl, combine all of ingredients for the Spicy Remoulade and mix well. Refrigerate while the other ingredients are being prepared.

Rinse the clean and deveined shrimp under cool running water. Set aside.

For the batter, combine all of the ingredients into a large bowl and whisk thoroughly.

For the breading, combine all of the ingredients into a large bowl and whisk to combine.

Set up your station. From left to right, first the batter, then the breading, and finally a rack or an empty plate for the shrimp to rest once breaded.

Place all of the shrimp into the batter and let it stand for about 10 to 15 minutes.

While the shrimp are in the batter, preheat a large frying pan or Dutch oven over medium-high heat with about 2 to 3 inches of vegetable or canola oil. (**Tip:** The oil must be hot for frying. Use a thermometer, which should read about 350 degrees or you can put the handle of a wooden spoon into the oil and if bubbles form around the handle then the oil is hot enough or you can sprinkle a pinch of the breading into the oil, if it sizzles then it's hot.)

Next, move some of the shrimp to the breading and toss until they are entirely coated. Shake off the excess and place them on the rack or plate. Let them stay on the rack, or plate, for about 10 minutes. (**Note:** This will give the breading a chance to adhere to the shrimp.)

Next, fry the shrimp in the batches, don't crowd the oil. Cook the shrimp for about 2 to 4 minutes or just until they curl up and turn pink. Once done, remove them from the oil and place them on a paper towel to drain.

Dressing the Po'Boys

Cut the French bread to the desired size or serving. Spread the remoulade sauce on each side of the bread, place the lettuce on the bottom half of the sandwich followed by the tomatoes, and then top with the shrimp. Serve immediately. Enjoy!