



Hush Puppy Shrimp

LIST of INGREDIENTS:

- 2 lbs. jumbo jhrimp
- 3/4 cup flour
- 3/4 cup cornmeal
- 1 tablespoon sugar
- 1 teaspoons baking powder
- 2 teaspoons salt
- 1/2 teaspoon garlic powder
- 1/2 teaspoon onion powder
- 1/2 teaspoon paprika
- 1/4 teaspoon pepper
- 1 egg large
- 1 cup buttermilk

the Method

Preheat deep fryer to 365 degrees. In a medium sized mixing bowl add the flour, cornmeal, sugar, baking powder, salt, garlic powder, onion powder, paprika, and pepper. Add the egg and buttermilk and stir until combined. Make the mix a bit soupy to coat the shrimp. Add the shrimp toss and coat!

Drop the battered shrimp in the hot oil. Let cook until they are golden brown 2-3 minutes. Remove with a metal strainer on a paper toweled lined plate.

