

Shrimp Po39 Boys

Oscar · 28/09/2024



Prep Time

45 mins

Difficult

Medium

Servings

4

Description

Try this shrimp po boy recipe for crispy fried shrimp sandwiches served piping hot with a spicy tangy rémoulade sauce

Ingredients

- - ½ cup mayonnaise - 2 tablespoons Kikkoman Ponzu Lime - 1 tablespoon horseradish - 1 teaspoon pickle relish - 1 teaspoon minced garlic - ½ teaspoon cayenne pepper - 4 tablespoons melted butter - 1 teaspoon minced garlic - 4 French rolls
- split and hinged - 2 cups vegetable oil for frying
- or as needed - ¾ cup all-purpose flour - 2 tablespoons Creole seasoning - 3 large eggs
- beaten - 2 cups Kikkoman Panko Bread Crumbs - 2 pounds jumbo shrimp
- peeled and deveined - 2 cups shredded lettuce

Instructions

1. Gather all ingredients. Dotdash Meredith Food Studios Preheat the oven to 350 degrees F (175 degrees C).
Make the rémoulade: Mix mayonnaise
2. ponzu
3. horseradish
4. relish
5. garlic
6. and cayenne together in a bowl. Set aside. Dotdash Meredith Food Studios Make the sandwiches: Mix melted butter and garlic together in a small bowl. Place rolls
7. split-sides up
8. onto a baking sheet. Brush the insides with garlic butter. Dotdash Meredith Food Studios Cook in the preheated oven until toasted
9. 1 to 3 minutes. Remove from the oven and set aside. Dotdash Meredith Food Studios Heat oil in a deep fryer or large saucepan to 360 degrees F (182 degrees C). Dotdash Meredith Food Studios Mix flour and Creole seasoning together in a bowl. Place beaten eggs into a second bowl and panko into a third bowl. Dotdash Meredith Food Studios Dredge shrimp in flour mixture; shake off excess. Dip into beaten egg. Lift up so excess egg drips back in the bowl. Press into bread crumbs to coat both sides. Place breaded shrimp
10. unstacked
11. onto a plate. Dotdash Meredith Food Studios Fry shrimp in batches in the preheated oil until breading is golden brown and meat is opaque
12. about 2 minutes per side. Dotdash Meredith Food Studios Spread rémoulade onto rolls. Top with hot shrimp
13. then shredded lettuce. Dotdash Meredith Food Studios Recipe Tip If the sauce is too thin
14. thicken it with a little more mayonnaise. Editor's Note: Nutrition data for this recipe includes the full amount of breading and remoulade ingredients. The actual amount consumed will vary. We have determined the nutritional value of oil for frying based on a retention value of 10% after cooking. The exact amount will vary depending on cooking time and temperature
15. ingredient density
16. and specific type of oil used.