



Buffalo Shrimp

Oscar · 28/09/2024



Prep Time

15 mins

Difficult

Medium

Servings

40 mins

Description

This Buffalo shrimp is the best You can adjust the intensity of the hot sauce to your liking we like it hot Serve with lemon wedges and blue cheese dressing

Ingredients

- - 2 cups all-purpose flour - 2 tablespoons Creole-style seasoning - 1 tablespoon garlic powder - 1 tablespoon ground cayenne pepper - 1 teaspoon onion powder - 1 teaspoon freshly ground black pepper - 1 pound large shrimp
- peeled and deveined with tails attached - 4 cups oil for frying - 6 ounces hot pepper sauce - 2 ½ tablespoons butter
- melted - 4 cloves garlic
- minced - 1 teaspoon ground cayenne pepper

Instructions

1. Combine flour
2. Creole-style seasoning
3. garlic powder
4. cayenne pepper
5. onion powder
6. and black pepper in a large resealable plastic bag. Rinse shrimp under cold water and place them in flour mixture. Seal the bag and shake until shrimp are well coated with flour mixture. Spread coated shrimp on a baking sheet and place in the refrigerator for 15 to 20 minutes. Set aside flour mixture in the bag. Meanwhile
7. make sauce: Whisk together hot sauce
8. butter
9. garlic
10. and cayenne pepper in a small bowl; set aside. Heat oil in a deep fryer or large saucepan to 350 degrees F (175 degrees C). Remove shrimp from the refrigerator and shake once more in flour mixture; discard flour mixture. Working in batches
11. fry shrimp in hot oil until opaque
12. 2 to 3 minutes. Use a slotted spoon to remove fried shrimp to a serving bowl and coat with sauce. Editor's Note: We have determined the nutritional value of oil for frying based on a retention value of 10% after cooking. The exact amount may vary depending on cook time and temperature
13. ingredient density
14. and the specific type of oil used.