## Batter Fried Shrimp

*From the Kitchen of Deep South Dish*

## INGREDIENTS

- 1 pound medium to large shrimp, cleaned, deveined and butterflied, leaving tail tip intact, if desired
- 1-1/2 cups self-rising flour, divided
- Large pinch kosher salt
- 1/4 teaspoon freshly cracked black pepper
- 1/2 teaspoon Cajun seasoning (like Slap Ya Mama), or to taste, optional
- 1/2 teaspoon Old Bay seasoning
- 1 large egg
- 1/2 cup milk
- 2 tablespoons butter, melted
- Cooking oil for frying

## INSTRUCTIONS

1. Clean, devein and butterfly the shrimp, leaving the very tail tip intact. Preheat cooking oil to 350 degrees F.
2. Mix flour with the salt, pepper, Cajun seasoning and Old Bay.
3. Beat the egg, melted butter and milk together, add 1/2 cup of the seasoned flour and stir well to blend.
4. Dip the shrimp into the flour, then batter, allowing batter to drain off well and then back into the flour. Place on a plate until you have a batch to fry.
5. Slide shrimp carefully into hot oil and fry until golden brown, taking care not to overcrowd. Drain on a rack over a paper towel lined rimmed baking sheet.

6. Serve with cocktail sauce, comeback sauce, white remoulade, or a spicy mustard sauce, if desired.

## NOTES

*Beer Battered Shrimp:* Omit the milk and substitute beer.

*Puffy Tempura Style Fried Shrimp:* Substitute iced water for the milk and add 2 tablespoons cornstarch and 1 tablespoon baking powder to the seasoned flour.

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