

Garlic and Peppercorn Fried Shrimp (Applebee's)

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Ingredients:

- 1 Pound shrimp: raw, peeled, tail off, thawed
- Vegetable oil as needed
- ½ Cup wheat flour
- ¼ Teaspoon salt
- 2 Teaspoons fresh cracked black pepper
- 1 Teaspoon garlic powder
- ½ Teaspoon paprika
- 1 Teaspoon sugar
- 2 Eggs, slightly beaten
- 1 Cup bread crumbs

Directions:

1. Fill pan with 2-3 inches oil and heat to 350 degrees
2. Combine flour, salt, 1 tsp pepper, garlic, paprika, and sugar in a bowl
3. Beat eggs only slightly in a separate bowl
4. Mix breadcrumbs and 1 tsp pepper in a third bowl
5. Coat shrimp with flour mixture, then eggs, then bread crumbs (shake off excess between coats)
6. Fry 2-3 minutes until golden brown