

Cajun Style Shrimp Po-Boys

WHAT YOU WILL NEED

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| Vegetable oil, for frying | 2 cloves garlic, grated |
| 2 cups all purpose flour | 4 tablespoons Shedd's Spread Country Crock, melted |
| 3 tablespoons Rouses Cajun Seasoning | 4 fresh baked po-boy buns from Rouses bakery |
| 4 eggs, whisked | green leaf and red leaf lettuce for garnish |
| 2 cups seasoned breadcrumbs | 1 beefsteak tomato, thinly sliced |
| 2 pounds peeled shrimp (sized 40-50 count) | |
| salt to taste | |

HOW TO PREPARE

Preheat oven to 350 degrees.

Heat vegetable oil for frying in a dutch oven or cast-iron skillet over medium-high heat until the temperature registers 350 degrees.

Whisk the flour, salt and Cajun Seasoning in a shallow bowl. Add the eggs to another shallow bowl and the bread crumbs to a third shallow bowl. Dredge the shrimp in the flour, followed by the egg and finally coat with the breadcrumbs, shaking off any excess in between dredges.

Working in batches, fry the shrimp until golden brown, two and a half to three minutes. Set the shrimp on a paper towel lined plate to drain.

Add the garlic to the melted butter and brush on the inside of each roll. Spread the rolls open on a baking sheet and place in the oven until golden brown and crispy, about 7 minutes.

Divide the shrimp among the four buns and top with leaf lettuce, sliced tomatoes and your choice of condiments.

