

Fried Shrimp Po'Boy Sliders

Ingredients:

- 2 pounds medium shrimp peeled and deveined
- 1 teaspoon salt
- 1 teaspoon black pepper
- 1 teaspoon granulated garlic
- 1 teaspoon granulated pepper
- 1 teaspoon cayenne
- 1 teaspoon paprika
- 1 teaspoon dried oregano
- 1/2 teaspoon dried thyme **(OR– skip all the spices and use 2 Tablespoons Creole seasoning)**
- 1 cup all purpose flour
- 1 cup yellow cornmeal (finely ground)
- 2 large eggs
- 1 Tablespoon milk
- Vegetable oil for frying

For the sliders:

- 12 small buns or rolls
- 1 cup shredded iceberg lettuce
- 2 small tomatoes (thinly sliced)
- 1/2 cup pickle slices
- **See remoulade sauce recipe at the end**

Instructions:

- Fill a large pot or skillet with enough vegetable oil to fill just about halfway. Heat to 350 F.
- Mix all of the seasonings together and pour half of it into a bowl with the shrimp. Toss to combine. In a separate bowl, whisk the eggs and milk together until smooth. In a third bowl, combine the flour, cornmeal and remaining seasoning mixture.
- To coat the shrimp, pass through the dry ingredients, then into the egg and once again into the dry. Shake to remove excess coating and place on a wire rack set over a baking sheet. Continue breading until all the shrimp are coated. Allow to sit for about 10 minutes to air dry out a bit.
- Fry the shrimp in batches until golden brown, stirring constantly, about 4 minutes. Drain and transfer to a plate lined with paper towels. Season with a bit of salt, while hot. Continue frying the rest. Place on wire rack set over a baking sheet and rewarm in the oven right before serving.

Fried Shrimp Po'Boy Sliders

Remoulade Ingredients:

- 2/3 cup real mayonnaise
 - 4 Tablespoons whole grain mustard
 - 2 Tablespoons prepared horseradish
 - 1 Tablespoon ketchup
 - 2 teaspoons lemon juice
 - 2 teaspoons dried parsley
 - 2 teaspoons dried, snipped chives
 - 2 teaspoons all purpose creole seasoning
 - 1 teaspoon minced garlic
 - 1 teaspoon Worcestershire sauce
 - 1/2 teaspoon sugar (optional)
-
- Whisk all ingredients together in a small bowl or measuring cup. For more flavor– cover and store in the refrigerator for 30 minutes to 1 hour before serving.
 - To assemble the sliders, warm the buns, split in half and spread each half with Creole mayo. Place about 2 to 3 shrimp on each and top with shredded lettuce, tomato and pickles. Top and skewer with a long toothpick. Serve immediately. Enjoy!