

# Shrimp Po' Boys

Crispy fried shrimp piled into toasted garlic-buttered rolls with a spicy, tangy rémoulade.

## Overview

A New Orleans favorite made weeknight-easy: toast split French rolls with garlic butter, whisk a quick rémoulade, fry panko-crusted shrimp until golden, then build sandwiches with plenty of shredded lettuce. Keep the shrimp hot and the bread crisp by assembling just before serving.

## At a Glance

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<b>Yield</b>	4 sandwiches (serves 4)
<b>Prep Time</b>	35 minutes
<b>Cook Time</b>	10 minutes
<b>Total Time</b>	45 minutes
<b>Key Temps</b>	Toast at 350 °F (175 °C); fry at 360 °F (182 °C)

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## Ingredients

### Rémoulade Sauce

- $\frac{1}{2}$  cup mayonnaise
- 2 tablespoons ponzu (lime) (e.g., Kikkoman Ponzu Lime)
- 1 tablespoon horseradish
- 1 teaspoon pickle relish
- 1 teaspoon minced garlic
- $\frac{1}{2}$  teaspoon cayenne pepper

### Sandwiches

- 4 tablespoons melted butter
- 1 teaspoon minced garlic
- 4 French rolls, split and hinged
- Neutral oil for frying (about 2 cups / 480 ml), as needed
- $\frac{3}{4}$  cup all-purpose flour
- 2 tablespoons Creole seasoning
- 3 large eggs, beaten
- 2 cups panko breadcrumbs
- 2 pounds (900 g) jumbo shrimp, peeled and deveined
- 2 cups shredded lettuce

## Equipment

Rimmed baking sheet; pastry brush; three shallow bowls; large heavy saucepan or deep fryer; thermometer (clip-on or instant-read); wire rack or paper towels; tongs; spider or slotted spoon.

## Instructions

1. **Heat oven.** Preheat to 350 °F (175 °C). Line a baking sheet.
2. **Make the rémoulade.** In a small bowl whisk together mayonnaise, ponzu, horseradish, relish, garlic, and cayenne. Cover and refrigerate.
3. **Toast the rolls.** Stir melted butter with 1 teaspoon minced garlic. Place rolls cut-side up on the sheet and brush interiors with garlic butter. Toast 1–3 minutes until lightly golden. Set aside.
4. **Heat the oil.** In a deep fryer or heavy pot, heat oil to 360 °F (182 °C). Maintain this temperature between batches.
5. **Set up dredging station.** Bowl 1: flour mixed with Creole seasoning. Bowl 2: beaten eggs. Bowl 3: panko.
6. **Bread the shrimp.** Pat shrimp dry. Dredge in seasoned flour (shake off excess), dip in egg (let excess drip), then press into panko to coat. Arrange breaded shrimp in a single layer on a plate.
7. **Fry.** Working in batches, fry shrimp until coating is deep golden and meat is opaque, about 2 minutes per side. Transfer to a rack or paper towels to drain.
8. **Assemble.** Spread rémoulade on toasted rolls. Mound hot fried shrimp inside and top with shredded lettuce. Serve immediately.

## Notes & Tips

- **Keep it crisp:** Fry in small batches and let the oil return to 360 °F before the next. Drain on a wire rack, not just paper towels.
- **Rolls:** New Orleans–style French bread has a thin, crackly crust and tender crumb; any light French rolls work.
- **Heat level:** Adjust cayenne in the sauce to taste; add hot sauce at the table if desired.
- **Sauce too thin?** Whisk in a little more mayonnaise to thicken.
- **Add-ons (optional):** Sliced tomato, dill pickle chips, or thinly sliced red onion.

*Safety:* Hot oil is hazardous—use a deep pan, avoid overcrowding, and keep children away from the stove.

*Serving idea:* Pair with kettle chips, fries, or a simple slaw.