



## Classic Fried Shrimp Po'boys

Recipe courtesy Emeril Lagasse, 2006

<b>Prep Time:</b>	10 min	<b>Level:</b>	<b>Serves:</b>
<b>Inactive Prep Time:</b>	--	Easy	2 sandwiches
<b>Cook Time:</b>	5 min		



### Ingredients

Vegetable oil, for frying

1 1/2 pounds large shrimp, peeled and deveined

3 tablespoons Essence, recipe follows

1 1/2 teaspoons salt

3/4 teaspoon cayenne

1 1/2 cups all-purpose flour

1 1/2 cups yellow cornmeal

2 small French bread loaves, each about 10-inches long

4 tablespoons melted butter

1/4 cup mayonnaise, or more to taste

Red pepper sauce

1 cup shredded lettuce

1 large ripe beefsteak tomato, thinly sliced

Sliced dill pickles, optional

Hot sauce, for serving, optional

Potato chips, for serving, optional (recommended: Zapp's)

### Directions

Heat the oil in a large sauce pan or preheat a deep fryer to 360 degrees F. Season the shrimp with 1 tablespoon of the Essence, 1/2 teaspoon of the salt and 1/4 teaspoon of the cayenne. In a medium mixing bowl combine the flour and cornmeal and season with the remaining 2 tablespoons of the Essence, 1 teaspoon salt and 1/2 teaspoon cayenne. Dredge the shrimp in the seasoned flour mixture, coating the shrimp completely. Fry the shrimp in the hot oil, in batches if necessary, until golden brown, stirring constantly, about 4 minutes. Remove from the oil and drain on a paper-lined plate. Season with salt and hot sauce. Split the French bread loaves in half and brush both cut sides of the bread with some of the melted butter. Using a spatula, spread the mayonnaise on both sides of the bread, then sprinkle with hot sauce. Divide the shrimp evenly between the 2 sandwiches and garnish with the lettuce, tomato slices, sliced pickles and hot sauce, if desired. Serve with potato chips.

Emeril's ESSENCE Creole Seasoning (also referred to as Bayou Blast):

2 1/2 tablespoons paprika

2 tablespoons salt

2 tablespoons garlic powder

1 tablespoon black pepper

1 tablespoon onion powder

1 tablespoon cayenne pepper

1 tablespoon dried oregano

1 tablespoon dried thyme

Combine all ingredients thoroughly.

Yield: 2/3 cup

Recipe from "New New Orleans Cooking", by Emeril Lagasse and Jessie Tirsch, published by William Morrow, 1993.

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