**HOOTERS BUFFALO SHRIMP**

1 Back to these spicy babies!

I took LARGE shrimp, peeled, deveined and butterflied them while leaving the tail on.

You can remove the tail if you like but I think it makes my food look pretty.

Season the shrimp with all my spices, a little egg, and a little yellow sandwich mustard.

Mix everything together and coat in my seasoned corn/flour.

Serving Size: 4

**INGREDIENTS:**

1. 20 large shrimp, peeled, deveined
2. 1 egg, beaten
3. 1 tablespoon sandwich mustard
4. 2 teaspoons creole seasoning
5. 2 teaspoons black pepper
6. 2 teaspoons garlic powder
7. 2 teaspoons onion powder
8. cooking oil
9. minced parsley to garnish

**For the Corn Flour Batter:**

1. 1 cup cornmeal
2. 1 cup flour
3. 2 teaspoons creole seasoning
4. 1 teaspoon black pepper

**For the Buffalo Sauce:**

1. 1 stick butter, unsalted
2. 1 cup hot sauce
3. 1/2 lemon juiced
4. 1 teaspoon garlic powder

**DIRECTIONS:**

* Pre heat oil in a large pot to 350 degrees.
* Rinse, peel, devein shrimp, leave tail intact if desired.
* Mix egg with mustard.
* Place shrimp in a large bowl, coat with spices, egg/mustard mixture and set aside.

**To Prepare Corn Flour:**

* Mix all ingredients together in a freezer bag, shake well.
* Dip shrimp in the corn flour, coat well, and place into hot oil, making sure not to overcrowd the pan.
* I would do this in 2-3 batches.
* Cook shrimp for 2 minutes on each side.
* Drain on paper napkin.
* Immediately toss shrimp in buffalo sauce

**To Prepare Buffalo Sauce:**

* Mix all ingredients together in a saucepan, bring to boil, reduce heat and simmer until butter is melted.
* Stir

Notes

I love to use Tabasco as my hot sauce when making these shrimp!

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