

Creole Fried Shrimp

1 lb. large shrimp peeled, deveined and butterflied

1 small can evaporated milk

2 eggs

2 tbsp. vinegar

1 tbsp. baking powder

1 cup flour

Creole seasoning

Make mixture of eggs, evaporated milk, baking powder, and vinegar. Marinate shrimp for one hour.

Remove shrimp and season lightly with creole seasoning.

Dip in flour, back in the mixture and then back in the flour. Make sure you coat the shrimp well.

Fry in a fryer set at 380 degrees for about 5 minutes.

When cooking shrimp, make sure you don't crowd your pan so they don't stick together. They are done when they float or 3-5 minutes. They will be golden brown.

Butterflying shrimp

Peel and devein; leaving the tail on. Take a sharp knife and split down the center almost through. They should lay out flat in one piece.

Creole seasoning

Creole seasoning is always better when you make your own. Mix all ingredients together. Cayenne pepper is optional to reduce the heat.

2 ½ tbsp. Red pepper

2 tbsp. salt

2 tbsp. garlic powder

1 tbsp. black pepper

1 tbsp. cayenne pepper

1 tbsp. onion powder

1 tbsp. oregano

