

# FRIED SHRIMP OR OYSTERS

Ahhh, a fine southern tradition: deep fried shrimp or oysters piled high on to a hoagie roll with lettuce and tomato, called a po-boy. Good stuff, and easy to make!

## **INGREDIENTS:**

Vegetable oil (for frying)

1 ½ pounds Large Shrimp, peeled and deveined **OR** 2 pints Oysters

1 Tablespoon Emeril's Creole Seasoning

½ teaspoon Salt

¼ teaspoon Cayenne Pepper

Heat the oil in a large saucepan to 360 degrees. Season the shrimp or oysters with the above ingredients and set aside.

In a medium sized bowl, combine the following ingredients:

1 Cup Flour

1 Cup Corn Meal

2 Tablespoons Emeril's Creole Seasoning

1 teaspoon Salt

½ teaspoon Cayenne Pepper

Dredge the shrimp/oysters in the seasoned flour mixture coating them completely. Fry in batches in the hot oil, stirring often, until golden brown, about 4 minutes. Remove them from the oil, drain them then place on a paper lined plate.