

## Shrimp Po Boy



Servings:

**8**

Prep Time:

**15 minutes**

Cook Time:

**10 minutes**

### Ingredients

- 1 cup **Buttermilk**
- 1 ½ lb **Peeled & Deveined Shrimp**, remove tails
- 1 ½ cups **All Purpose Flour**
- ½ cup **Cornmeal**
- - **Oil for Frying**
- 4 tsp **Creole Seasoning**, reserve 2 tsp
- 1/2 - 3/4 cup **Cindy's Kitchen Cajun Remoulade**
- 4 ea **Sub Rolls**
- 1 ½ cups **Shredded Lettuce**
- 1 **Tomato**, sliced
- 4 **Pickle Sandwich Slices**, cut into thirds

### Method of Preparation

#### Step 1

Pour the buttermilk in a bowl.

In a separate bowl, whisk the flour, cornmeal, and seasoning.

#### Step 2

Dip the shrimp in the buttermilk, allowing each shrimp to be coated.

#### Step 3

Place in the flour mixture and toss to coat.

#### Step 4

Lay flat on a plate. Sprinkle shrimp with the reserved 2 tsp of seasoning.

Cover and refrigerate for 30 minutes.

#### Step 5

Heat 1 inch of oil to 350°F.

Working in batches, fry shrimp until golden brown on both sides. Remove from oil and place on paper towels to drain the excess oil.

#### Step 6

Assemble the sandwich- spread the remoulade on both sides of the roll.

The add shredded lettuce and tomato slices, pickle slices and shrimp.

Slice each sandwich in half.

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