



SHRIMP PO-BOYS WITH REMOULADE

1-2 pounds large shrimp, peeled, deveined, and cut in half cross-wise (depends on how many people you're feeding or how much shrimp you want to pile into your sandwich)

Cornmeal

Cajun Seasoning

Milk

Canola oil

Shredded green leaf lettuce

Hoagie rolls, cut in half, but not all the way through

Remoulade:

1 cup mayonnaise

¼ cup chopped green onion

Zest of ½ lemon

1 tablespoon coarse ground mustard

2 cloves garlic, minced

1-2 teaspoons Sriracha hot sauce

Make the remoulade by mixing together all ingredients; set aside. It's best if it has an hour or more to sit and let the flavors blend, so you could make it earlier in the day, and put it in the fridge in a sealed container.

Heat a ½-inch of canola oil in a skillet over medium-high heat. While the oil is heating, peel and devein your shrimp and cut them in half. Get 2 bowls and put milk in one and cornmeal mixed with Cajun seasoning in the other. Salt and pepper the shrimp, then put them in the milk, then into the cornmeal and coat them well. The oil should be ready if you started before you peeled the shrimp, if you need to test the oil, splash a drop of water into it; if it hisses and spits, then the oil is hot enough. Fry the shrimp for 1-2 minutes per side, until golden (they won't take long to cook through). Drain on a paper towel lined plate, and sprinkle with salt immediately when they come out of the oil.

To make your po-boy, pile some shredded lettuce in the roll, top with several dollops of remoulade, then pile some shrimp on top.

Recipe courtesy of Karly Vardaman, www.kitchenpsycho.com