

French Fried Shrimp with Batter

Ingredients

- 3 lbs Shrimp, cleaned and deveined
- 2 cups flour
- 1 1/2 tsps salt
- 1 tsp baking powder
- 2 tbsps sugar
- 2 eggs, well beaten
- 1 tsp paprika
- milk

Instructions

In a bowl, mix salt, baking powder, sugar and eggs. Add milk to this mixture. (Just enough to get batter to a consistency that will cling to the shrimp.

Dip shrimp in egg mixture, then in flour mixture (flour and paprika) to coat shrimp. Drop in deep fat fryer. Cook until golden brown.

Do not overcook the shrimp.

Summary

Yield: 0

Source: Aunt Ann

Prep Time: 20 minutes

Category: Seafood

Cuisine: American

Tags: Shrimp, battered, Aunt Ann