



Fried Oyster Po Boy

This fried oyster sandwich is best served on fresh homemade baguette. A spicy sriracha dipping sauce is nice to add a little extra heat.

Ingredients:

Shucked oysters (depending on the size of your bread and how many sandwiches you are making)
3/4 cup finely ground corn meal (Harina de Maiz for corn tortillas works well)
1 tsp garlic powder
1 tsp onion powder
1 tsp paprika
1/4 cayenne pepper
2 tsp kosher salt
2 egg beaten (depending on how many oysters you are making)
Hot sauce (optional)
Hoagie roll
Lettuce
Tomato slices
Remoulade sauce (recipe will follow)

Directions:

Preheat fryer to 350F or put 1 inch of oil in a pan or dutch oven for frying and heat to 350F. Combine all dry ingredients in a shallow bowl. Beat the eggs in a small bowl (optionally add a little hot sauce to taste). Place a few oysters in the egg allow to sit for a minute. One at a time remove an oyster, allow some of the egg to drip off and place it in the breading and coat the oyster nicely. Gently place the oyster in the oil and repeat. You may have to work in batches in order to avoid overcrowding them. They take only a few minutes, 2-3 and they are done when golden brown in color. Remove from oil and place on a plate with paper towel to absorb excess oil.

Slice hoagie roll in half lengthwise. Apply remoulade sauce to both the top and bottom slices of the roll. Add lettuce, tomatoes and oysters. Optionally serve with Sriracha sauce mixed with mayonnaise.

Remoulade Sauce:

3 TBS mayonnaise
1 dill pickle spear finely chopped
1-2 TBS pickle juice
Salt to taste
1/2 tsp lemon juice
Chopped fresh dill (optional)

Directions:

Combine all ingredients and stir.