Noreen's Kitchen
Fried Shrimp Po Boy Sandwiches

Ingredients

Fried Shrimp
2 pounds shrimp, peeled, deveined, tails off
3 cups all purpose flour, divided
3 teaspoons Old Bay seasoning, divided
2 teaspoons baking powder
2 cups club soda
2 quarts of vegetable oil for frying (I use sunflower)

Po Boy Sandwiches
Hoagie Rolls, split
Mayonnaise or Tartar sauce
Sliced dill pickles (optional)
Sliced tomato
Shredded lettuce

Step by Step Instructions

Heat oil over a medium burner in a large heavy bottomed deep dutch oven or in an electric fryer. Be sure to heat oil to a minimum of 375 degrees but no more than 385.

Place 2 cups of flour in a large bowl and add 2 teaspoons of baking powder as well as 2 teaspoons of seafood seasoning. Whisk together to combine. Add club soda to the mixture and whisk until you have a smooth batter. Set aside.

Place the remaining cup of flour and remaining teaspoon of seasoning in another shallow bowl or pie plate and mix together to combing.

Set up your breading station near to the hot oil in this order: Shrimp, seasoned flour, bowl with batter and then hot oil.

Working in batches, place a handful of shrimp into the seasoned flour and toss to coat. Drop these shrimp into the batter. Using tongs, remove the batter coated shrimp from the bowl and place into the hot oil. Be sure not to over crowd the shrimp in the oil or you will end up with soggy, oily shrimp.

Fry shrimp for approximately 4 minutes, stirring ocassionally so they cook evenly and both sides become golden brown. Remove from oil and place on a baking sheet that has been lined with a paper bag as well as some paper towel to drain. Continue frying shrimp in batches until you have finished.

Shrimp can be held in a 150 to 200 degree oven to keep warm. Be sure to keep them in a single layer to maintain crispness.

To build sandwiches:

Spread rolls with mayo or tartar sauce.

Place shredded lettuce, pickles and tomatoes then load up with lots of fried shrimp.

Close the roll and gently pres together. Cut in half and serve.