

Our State eats

Original Recipe by Steve Gordon/Photograph by Taylor McBride

Shrimp Po' Boy

Yield: 2 sandwiches.

- 1 pound shrimp**
- 1 cup all-purpose flour**
- 1 cup yellow cornmeal**
- 2 teaspoons salt**
- 1 teaspoon pepper**
- 1 teaspoon onion powder**
- 6 tablespoons evaporated milk**
- Vegetable oil or lard for frying**
- 2 hoagie rolls**
- Tartar sauce**
- Lettuce, tomato, red onion for topping**

Mix all ingredients just until they are wet. Refrigerate mixture for 30 minutes and up to 5 hours.

Peel, devein, and rinse shrimp. Let drain. Place shrimp in a small bowl and coat evenly with evaporated milk. Set aside.

In a medium-sized mixing bowl, add flour, cornmeal, salt, pepper, and onion powder. Stir to combine.

In a medium saucepot over medium heat, add enough vegetable oil or lard to reach a depth of 3 to 4 inches. Heat to 375°.

Place shrimp in breading mixture and toss until lightly coated. Shake off excess flour and place shrimp in oil.

Cook shrimp for 1-2 minutes, or until lightly browned, stirring with a slotted spoon as needed. Using a slotted spoon, remove shrimp from hot oil and place on a brown paper bag to let drain.

Prepare and cut rolls. Top with tartar sauce and shrimp. Add lettuce, tomato, and onions to taste.

Serve warm.



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