

Our State eats

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Calabash Shrimp

Yield: 4 to 6 servings.

- Peanut oil, for frying**
- 2 large eggs**
- 1 cup canned evaporated milk or whole milk**
- 1 cup self-rising flour**
- ½ teaspoon salt, plus more to taste**
- ½ teaspoon black pepper**
- 2 pounds large or medium-size shrimp, peeled, deveined, and tails removed**
- Tartar sauce and cocktail sauce**

Pour oil to a depth of 3 inches in a deep fryer or deep, heavy pot. Heat over medium-high heat until the temperature registers 375° on a deep-fry thermometer. Adjust the heat as necessary to maintain the oil at that temperature throughout the frying process.

Whisk together the eggs and milk in a shallow bowl.

In a second shallow bowl, whisk together the flour, salt, and pepper.

Working in batches, coat the shrimp in the egg mixture, letting any excess drip away, and then coat lightly and evenly in the flour mixture.

Slip the shrimp into the hot oil, adding no more at one time than can float freely. Cook until the crust is crisp and golden brown, 2 to 3 minutes, depending on the size of the shrimp. Transfer with a wire skimmer or slotted spoon to drain on paper towels or a brown paper bag. Sprinkle the piping hot shrimp with salt and serve at once with sauce on the side.

Serve with tartar sauce and/or cocktail sauce.



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