

crispy cornmeal shrimp

TOTAL TIME: 20 MINUTES | SERVES 4

In a bowl, whisk together $\frac{1}{4}$ cup **flour**, $\frac{1}{4}$ cup **cornmeal**, and 1 teaspoon **Cajun seasoning**. Dip the shrimp in 2 beaten **eggs**, then coat in the cornmeal mixture. In a skillet, cook the shrimp in $\frac{1}{2}$ inch of **canola oil** until golden and crisp, 2 to 3 minutes. Serve with **tartar sauce**.

Use 1 pound raw peeled and deveined medium or large shrimp

