

Almond Fried Shrimp

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Not your average fried shrimp, these tasty bites are coated in crunchy, nutty almonds. They get a sweeter flavor than traditional fried shrimp, and they provide a healthy punch of fiber and protein, as well! Makes 4 servings.

Ingredients:

1 cup all-purpose flour
Pinch of salt
4 medium eggs
2 cups milk
12 uncooked jumbo shrimp, peeled and deveined, tails intact
1 ½ cups sliced almonds
6 cups vegetable oil
Cocktail sauce, tartar sauce, and lemon wedges, for serving

Directions:

1. Place flour and salt in a medium mixing bowl; mix well. In a separate medium mixing bowl, whisk together milk and eggs.
2. Dredge the shrimp (not tails) in seasoned flour, shaking off the excess. Dip the shrimp (not tails) in the milk/egg mix.
3. Place almonds on a large plate. Roll shrimp in almonds, pressing to adhere firmly and coating all but tails. Place battered shrimp on a baking sheet lined with wax paper and curl tails up over shrimp. Freeze until firm, about 90 minutes.
4. Heat vegetable oil in heavy large saucepan to 350°F. Loosen shrimp from wax paper and place gently in hot oil; fry until color turns deep golden brown, about 3 to 4 minutes.
5. Using a slotted spoon, transfer cooked shrimp to paper towels and allow to drain.
6. Divide shrimp among serving plates and serve with cocktail sauce, tartar sauce, and lemon wedges.