

# Fried Shrimp

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*No need to drive out to a fried shrimp shack to get quality fried shrimp; this recipe brings it home for you. Enjoy these on movie night with the family or a group of friends. Makes 4 servings.*

## Ingredients:

20 large shrimp, peeled and deveined  
Salt and white pepper, to taste  
2 medium eggs  
1 tablespoon of Dijon mustard  
1 cup puffed rice cereal  
 $\frac{3}{4}$  cup corn flak cereal  
 $\frac{1}{4}$  cup all-purpose flour  
2 to 4 cups vegetable oil, for frying

## Directions:

1. Season the shrimp with the salt and white pepper.
2. In a small bowl, lightly beat eggs and mustard together.
3. In a separate medium bowl, crush the rice cereal and corn cereal into very small crumbs.
4. Place flour in separate medium bowl. Dip each shrimp into the flour, then the egg/mustard mixture, then the cereal mixture. Set aside on a large plate until ready to fry.
5. Pour 1 to 2 inches of vegetable oil into a deep pot and heat to 350°F, as measured by a deep fat frying thermometer. Fry the shrimp in batches for about 2-3 minutes until golden brown. Remove and drain on a plate lined with paper towels.