

Popcorn Shrimp

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When you're in the mood for simple finger foods, these crunchy popcorn shrimp hit the spot. Makes 4 servings.

Ingredients:

1 to 2 cups breadcrumbs, as needed
Dash of cayenne pepper
1 pound small shrimp, shelled
2 eggs, beaten in small bowl
2 to 4 cups vegetable oil, for frying

Directions:

1. Combine the breadcrumbs and the cayenne pepper in a medium bowl.
2. With a slotted spoon, dip shrimp in the beaten eggs, then into the cayenne/breadcrumb mix. Toss with a fork to coat thoroughly.
3. Pour 1 to 2 inches of vegetable oil into a deep pot and heat to 350°F. Add shrimp and cook until golden brown. Drain and eat like popcorn.