

from Rich's Kitchen

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Crunchy Cajun Shrimp with Remoulade Sauce



I love just about every kind of seafood and am a big fan of Cajun-style cooking. I was heartbroken when my favorite Cajun restaurant in Cleveland closed several years ago. With Cajun restaurants hard to come by in our area, when I'm in the mood for jambalaya, gumbo or a po'boy, I usually just make my own.

This Cajun fried shrimp recipe is crunchy with just the right amount of heat without being overly spicy. But if even a little heat just isn't your thing, you can try substituting barbecue sauce for the hot sauce. And instead of Cajun seasoning, you could use a seafood seasoning such as Old Bay and still get delicious results.

Shrimp



- 24 large shrimp, peeled & deveined
- ¼ C Creole or brown mustard
- ¼ C Hot Sauce
- 1 Egg
- 1 C Flour
- ¼ C Cajun seasoning
- Oil for frying.

In a medium bowl, mix mustard and hot sauce together.

Stir in the shrimp, and then cover and let marinate in the refrigerator. After the shrimp has marinated for 1 hour, heat oil in a heavy pot or deep fryer to 350 degrees.

Whisk the egg, and then add it to the bowl of shrimp and mix well.

In a separate bowl, mix together the flour and Cajun seasoning.

Dip each shrimp in the flour mixture until well coated.

Working in batches, fry the shrimp in hot oil for about 2 minutes, taking care to not overcook.

Drain on a paper towel. Serve with remoulade dipping sauce.

Remoulade Sauce

- 1 C mayonnaise
- 3 T Creole or brown mustard
- Juice of 1 lemon
- 1 T hot sauce
- ½ tsp garlic powder
- ½ tsp black pepper
- ¼ C sweet pickle relish
- 3 T ketchup
- 1 T Cajun seasoning



Mix all ingredients in a small bowl and refrigerate 2 hours before serving.

