

VOODOO SHRIMP

Ingredients:

1 lb. shrimp

1 ½ c. milk

1 c. flour

1 T. yellow mustard

2 tsp. Old Bay seasoning

¾ tsp. baking powder

1 ½ c. masa harina

1 T. creole seasoning

Cayenne pepper, to taste

Vegetable oil, for frying



Directions:

1) In one bowl, mix milk, flour, mustard, Old Bay, and baking powder.

2) In a second bowl, mix masa harina, creole seasoning, and cayenne.

3) Heat vegetable oil to 350 degrees.

4) Dunk shrimp into batter mixture, then masa mixture.

5) Fry the shrimp for 2 minutes, then put on kitchen towels to drain.

*If you want extra-crispy shrimp, put them back in the oil and fry for an additional minute.

Serve with your favorite creole sauce over polenta or grits.

Allegro Wine Pairing: Gewürztraminer/Traminette, perfect with spicy foods

