

Italian wagyu sausage po' boy



TIME TO PREPARE

25 minutes



COOK TIME

15 minutes



SERVING

2 People



PREPARED BY

Blue Smoke

Blaire

Ingredients

3 TBS	Butter
1 Cup	Buttermilk
1 Pound	Wagyu Italian Sausage
1 Pound	Gulf Shrimp (Peeled)

Steps to Cook

- 1) Toss the shrimp in the buttermilk, and $\frac{1}{2}$ tablespoon of the salt. Cover with plastic wrap and refrigerate while prepping the other ingredients.

<i>¾ Cup</i>	<i>Corn Meal</i>
<i>1 Cup</i>	<i>All Purpose Flour</i>
<i>¼ Cup</i>	<i>Heavy Mayonnaise</i>
<i>¼ Cup</i>	<i>Yellow Mustard</i>
<i>1 tsp</i>	<i>Pepper</i>
<i>1 tsp</i>	<i>Cayenne Pepper</i>
<i>1tsp</i>	<i>Thyme</i>
<i>2 tsp</i>	<i>Salt</i>
<i>1 tsp</i>	<i>Cajun Seasoning</i>
<i>Garnish</i>	<i>Tomato</i>
<i>Garnish</i>	<i>Shredded Lettuce</i>
<i>Garnish</i>	<i>Dill Pickle Chips</i>
<i>2</i>	<i>French Sub Rolls</i>

- 2) Mix flour, cornmeal, dry herbs, pepper, and salt in a small bowl. Set aside.
 - 3) Drain shrimp, pat them dry, and coat in the flour mixture. Nestly arrange the shrimp on a cookie cooling sheet.
 - 4) Heat 1 inch of oil in a cast iron skillet. Begin frying shrimp until golden brown.
 - 5) Place sliced Wagyu Italian Sausage into the same oil and remove when cooked. Lightly sprinkle ½ teaspoon of salt over both wagyu sausage and fried shrimp.
 - 6) Toast French sub rolls until golden brown and baste both the inside and outside with butter.
 - 7) Spread the mayonnaise and mustard on both halves of the rolls. On the bottom halves, divide the fried shrimp, then arrange the sliced Wagyu Italian sausage over the shrimp, top with the sliced tomatoes, shredded lettuce and pickles. Affix the top halves, then slice in half and serve.
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