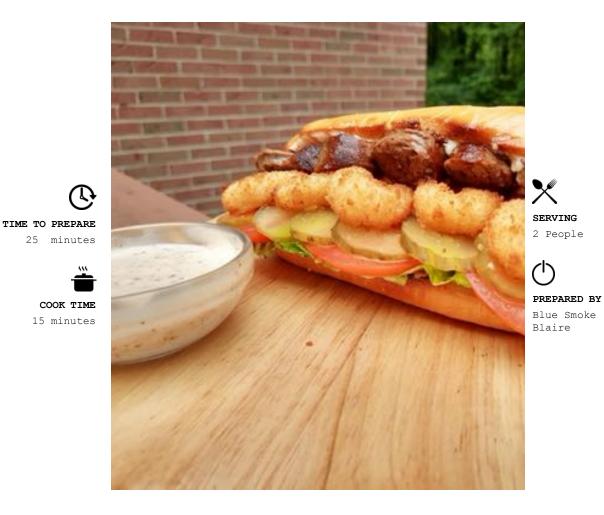
## Italian wagyu sausage po' boy



## Ingredients

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

## Steps to Cook

1) Toss the shrimp in the buttermilk, and ½ tablespoon of the salt.

Cover with plastic wrap and refrigerate while prepping the other ingredients.

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

- 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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