

## Shrimp Po Boys

### Ingredients

- 1 lb. frozen or fresh shrimp (deveined and tail removed)
- 1 pack (contains approx. 6) sub rolls
- shredded lettuce
- sliced tomato
- pat or 2 of butter for toasting buns
- 1 & 1/2 tablespoons Koss Sauce
- 2-3 tablespoons mayonnaise
- 2 cups flour
- salt and pepper to taste
- 1 cup milk
- 1 egg
- vegetable oil

### Directions

1. Heat vegetable oil in deep fryer or Dutch oven. Always be careful when cooking with hot oil.
2. Mix dry ingredients(flour, salt and pepper) in small bowl.
3. In another small bowl combine your wet ingredients.(milk, egg)
4. Prepare platter or plate with a paper towel for shrimp once fried.
5. Pat dry shrimp
6. Dredge shrimp in dry ingredients
7. Dip each shrimp into wet ingredients.
8. Dredge shrimp in dry ingredients once more.
9. Check to make sure oil is hot enough but dropping a teaspoon of water. If hot enough, water will pop and sizzle.
10. Drop breaded shrimp into oil and cook approximately 3-4 minutes until shrimp is cooked through .Do not overcook.
11. Place on platter while you toast buns and make spread for Po boys.
12. Heat oven at 350 degrees. While oven is warming, lightly spread butter onto sub rolls.
13. Place in oven until lightly toasted.
14. In a small bowl, mix mayonnaise and Koss sauce.
15. Spread Koss sauce mixture on toasted buns. Top with lettuce and tomato and shrimp.

