

Panko shrimp

Swick

Serves 1 | Active Time: 30 minutes | Total Time: 30 minutes

Chef's Notes

Although I used garlic powder in this recipe feel free to use your own spices in the flour .

If you can't find panko you can use regular bread crumbs but I think the panko will taste much better .

One important thing you should keep in mind here is to AVOID over cooking the shrimp it will become very tough .

Step 1: Make the sauce .

- 1/2 C of mayo
- 3 Tbs of ketchup

Mix the mayo and the Ketchup together then chill in the refrigerator .

Step 2: Prepare the shrimps

- 1 pound of jumbo shrimps
- 1 C of flour
- 1 Tbs of salt
- 1 Tbs of pepper
- 1 Tbs of garlic powder
- 2 eggs
- 2 Tbs of milk
- 2 C of Panko bread crumbs

If the shrimps is not cleaned and devained then start by cleaning and devaining it.

Pat the shrimp dry and set aside .

put the flour , salt , pepper , and garlic powder in a plate and stir with a fork .

In a bowl beat the eggs with the milk .

Put the panko in a another plate and then start by dredging the shrimps in the flour , shake the excess flour then dip them in the egg mixture , after that cover the shrimps with the panko completely and ensure that there is an even coating on it .

Do that with all the shrimps then put them in another plate .

Step 3: Fry the shrimps

- Vegetable or Canola oil
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Start by preheating the oil to 375 degree then add the shrimps one by one.

Don't overcrowd the pan or the oil temperature will drop , you may want to fry it in patches.

Fry until gold and brown about 2-3 minuets then transfer the cooked shrimps to a paper towel to absorb some of the excess oil.