

Shrimp Po'Boy

From: <http://www.bonappetit.com/recipes/2011/06/shrimp-po-boy>

The paper-thin crust and pillowy crumb of a New Orleans-style French roll is essential to this classic sandwich—as is Crystal hot sauce.

makes 4

Recipe by the Bon Appétit Test Kitchen
June 2011

Ingredients

2 1/2 teaspoons kosher salt
1 teaspoon cayenne pepper
1 teaspoon garlic powder
1 teaspoon paprika
1/2 teaspoon dried oregano
1/2 teaspoon dried thyme
1/2 teaspoon freshly ground black pepper
1/2 teaspoon onion powder
Vegetable oil for frying
1 1/2 pounds medium shrimp (about 36), peeled, deveined [we used 1 lb shrimp, which was fine, even though we then were using about 150% of the spice amount]
1 cup buttermilk
1 1/2 cups all-purpose flour
1 cup cornmeal
4 8"-long French rolls, split horizontally [we used frozen Pepperidge Farm french rolls!]
Rémoulade (click for recipe or just scroll down) or mayonnaise
Shredded iceberg lettuce [we used Romaine, cause that's all we had], sliced tomatoes, dill pickles, hot pepper sauce (optional), preferably Crystal

Method

Whisk first 8 ingredients in a small bowl to blend.

Attach a deep-fry thermometer to side of a heavy wide pot. Add enough oil to measure 2". Heat over medium heat to 350°.

Meanwhile, place shrimp and 2 Tbsp. spice mix in a medium bowl and toss to coat. Pour buttermilk into another medium bowl. Whisk flour and cornmeal in another medium bowl. Dip seasoned shrimp briefly in buttermilk, then coat with flour mixture. Working in batches, fry shrimp, stirring occasionally, until golden brown and just cooked through, about 4 minutes per batch. Transfer to paper towels to drain.

Open rolls and spread cut sides with rémoulade. Top with lettuce, tomato, pickles, and shrimp. Serve with hot sauce, if desired.

Note: Use a little bit of coarse corn meal in the mix, but not too much. Also, the best rolls are either ciabatta or pepperidge farm french rolls that you heat up in the oven!

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Rémoulade

From: <http://www.bonappetit.com/recipes/2011/06/remoulade>

Seafood's best friend, this zesty, piquant sauce can be used to dress up shrimp po'boys or to accompany fried smelts or steamed crabs.

Makes 1 cup

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Ingredients

1 small shallot, minced
1 scallion, minced
1 tablespoon Dijon mustard
1 teaspoon lemon juice
1 teaspoon tomato paste
1/2 cup mayonnaise
1/2 cup chopped dill pickle
1/2 teaspoon chopped fresh oregano
1/2 teaspoon chopped fresh thyme
1/2 teaspoon chopped garlic
1/4 teaspoon freshly ground black pepper
1/8 teaspoon cayenne pepper
1/8 teaspoon paprika
Kosher salt, to taste

Method

Whisk all ingredients together in a small bowl until smooth. DO AHEAD Can be made 2 days ahead. Cover and chill.