

Cajun Popcorn

Category: Creole

Servings: 6

Rating: 10

Source: Paul Prudhomme

Description:

Ingredients:

i	egg	2 well beaten
i	milk	1-1/4 cup
i	corn meal	1/2 cup, ground into flour
i	flour, all-purpose	1/2 cup
i	sugar	1 teaspoon
i	salt	1 teaspoon
i	onion powder	1/2 teaspoon
i	garlic powder	1/2 teaspoon
i	white pepper	1/2 teaspoon
i	cayenne pepper	1/2 teaspoon
i	thyme	1/4 teaspoon
i	basil	1/8 teaspoon
i	pepper	1/8 teaspoon
i	peanut oil	for deep frying
i	shrimp	2 pounds, cut in pieces
i	sub-recipe	Sherry wine sauce

Instructions:

Combine the eggs and milk in a small bowl, blending well. In a large bowl, combine the flours, sugar, and seasonings, mixing well. Add half the egg mixture and whisk until well blended, then thoroughly blend in the remaining egg mixture. Let sit for one hour at room temperature.

Heat oil to 375°F in a deep fryer or wok. Mix the seafood in with the batter and then retrieve with a slotted spon to fry in pieces until golden. Drain on paper towels, serve immediately on a bed of Sherry Wine Sauce.