

Fried Shrimp

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Ingredients

1 cup sifted all-purpose flour
1 egg – beaten
1/2 cup milk
1 cup dry bread crumbs
1 1/2 tsp. salt
1/2 tsp. dried basil
1/2 tsp. parsley flakes
1/8 tsp. garlic powder
1/8 tsp. onion powder
24 raw jumbo shrimp – peeled, deveined

Directions

Place flour in bowl; set aside.

Combine egg and milk in bowl; set aside.

Combine remaining dry ingredients in bowl; set aside.

Dip shrimp in flour, then in egg mixture, then in bread crumb mixture.

Deep-fry shrimp in 350 degree oil for 3-4 minutes.

Drain on brown paper bags.