



# Cajun Beer Battered Shrimp

WITH TARTER SAUCE

## INGREDIENTS

### For Cajun Beer Battered Shrimp

- 1 cup all-purpose flour
- 1 tbsp paprika
- 1/2 tsp dried thyme
- 1/2 tsp dried oregano
- 1/2 tsp salt
- 1/2 tsp black pepper
- 1 cup beer
- 1 tsp hot sauce
- 2 lbs medium shrimp peeled and deveined
- Vegetable oil for frying
- Lemon wedges

### For Tarter Sauce

- 1 cup mayonnaise
- 2 teaspoons sweet pickle relish
- 1 teaspoon Creole mustard
- 1 teaspoon lemon juice

Stir mayonnaise, relish, mustard, and lemon juice together in a bowl.

SERVES 6

## DIRECTIONS

*In a large mixing bowl, whisk together flour, paprika, thyme, oregano, salt and pepper. Whisk in beer and hot until the batter is well blended. Let stand for 30 minutes. In a deep fryer or stainless steel pot, heat at least 2 inches of oil over medium heat to 365°F. Dip shrimp in beer batter, let excess batter drip off, and gently place them into the hot oil. Fry in small batches until golden brown and crispy, about 2 minutes. Drain on paper towels. Serve hot with lemon wedges and tartar sauce.*