

CopyCat Bubba Gump Shrimp Co. Beer Battered Shrimp

Ingredients

1 pound large fresh or frozen Shrimp, thawed, if frozen, peeled and deveined – Leave the tails intact (as Bubba Gump does) or remove, as desired

1/4 cup All-Purpose Flour

1/4 cup Cornstarch

1/8 teaspoon Salt

1/4 cup Good Beer

2 tablespoons Butter melted

1 Egg Yolk

Vegetable Oil for frying

Directions

Prepare shrimp. Set aside.

In a small bowl, combine flour, cornstarch and salt. Mix well.

Add beer, butter and egg yolk. Stir until smoothed into a nice batter. Set aside briefly.

In a Dutch oven Add oil to the depth of 2 inches.

Place over medium heat and heat to 375°F as measured on a candy thermometer.

When oil is hot, dip a shrimp or two at a time into the batter. Allow excess batter to drip off and carefully add battered shrimp to the hot oil. Fry, a few at a time, until golden brown.

Remove shrimp to a paper towel-covered plate to drain.

Repeat until all shrimp are fried.

Serve hot with a dipping sauce or two.