

CopyCat Bubba Gump Shrimp Co. Popcorn Shrimp

Ingredients

1 pound shrimp peeled, cleaned, and tails removed
1 tbsp olive oil
1 tsp sugar
 $\frac{1}{4}$ tsp salt
1 $\frac{1}{2}$ tbsp Cajun seasoning
 $\frac{1}{2}$ cup pepperoncini peppers halved lengthwise
 $\frac{1}{2}$ cup roasted red peppers sliced
1 egg
1 cup all-purpose flour
 $\frac{1}{2}$ cup cornstarch
12 oz beer lager
tartar sauce or cocktail sauce optional, for serving
lemon slices optional, for serving
1 quart vegetable oil for frying

Directions

In a bowl, mix shrimp, sugar, salt, olive oil, and $\frac{1}{2}$ tsp of the Cajun seasoning. Cover and refrigerate for about 2 hours.

Heat a couple of inches of oil in a wide pot over medium high heat.

In a large mixing bowl, beat the egg. Add the flour, corn starch, beer, and remaining Cajun seasoning. Mix until a smooth and creamy batter is formed.

Toss the shrimp, pepperoncini, and red peppers in the batter until well coated.

Add shrimp, pepperoncini and red peppers to oil one at a time, remove excess batter before frying.

Fry. Cook in one layer only and avoid adding too many shrimp or the oil will cool and the batter becomes lumpy and sticky. Fry until golden brown, about 3 minutes. Work in batches. Remove shrimp and peppers with a slotted spoon, drain on paper towel and season with salt. Make sure the oil is fully heated before frying more food.

Serve with tartar sauce, cocktail sauce or lemon.