

# CopyCat Bubba Gump Shrimp Co. Shrimp Po' Boy

## Ingredients

1 lb. medium shrimp, peeled and deveined  
2 cups all-purpose flour  
1 tsp. paprika  
1 tsp. garlic powder  
1 tsp. onion powder  
1/2 tsp. salt  
1/2 tsp. cayenne pepper  
1 cup buttermilk  
Vegetable oil for frying  
4 sub rolls  
1/2 cup mayonnaise  
1 tbsp. Cajun seasoning  
2 tbsp. hot sauce  
Lettuce, sliced tomato, sliced red onion for serving

## Directions

In a shallow bowl, mix together flour, paprika, garlic powder, onion powder, salt, and cayenne pepper.

Dip each shrimp into buttermilk, then dredge in seasoned flour mixture until coated.

In a deep fryer or large pot, heat vegetable oil to 375°F. Fry shrimp in batches until golden brown and crispy, about 2-3 minutes per batch. Drain on paper towels.

To make Cajun mayo, mix mayonnaise, Cajun seasoning, and hot sauce together in a small bowl.

To assemble sandwiches, spread Cajun mayo on both sides of sub rolls. Layer shrimp, lettuce, tomato, and red onion on top.

Serve immediately.