

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.