

CopyCat Hooters Buffalo Shrimp

Ingredients

1 lb large shrimp
4 tbsp unsalted butter
 $\frac{1}{4}$ cup Frank's Red Hot sauce, plus 1 dash habanero sauce for extra spice
2 eggs
1 $\frac{1}{4}$ cup water
1 $\frac{1}{2}$ cups flour
1 tbsp spicy seasoned salt
2 cups vegetable oil, canola oil, corn oil, peanut oil, or grapeseed oil, for frying
lemon wedges , for serving
blue cheese dressing, for serving, optional

Directions

Peel and devein the shrimp, leaving tails on for a prettier presentation. Set aside.

Combine butter, Frank's and habanero sauce in a small pot and heat on low until melted. Keep warm.

In a small bowl, whisk eggs and water until thoroughly combined.

In a large bowl, combine flour and seasoning salt.

One at a time, dip each shrimp by the tail into the egg, drain, then gently roll in flour. Coat all shrimp this way, leaving them in the flour bowl as they are covered.

Place the bowl in the fridge to rest while heating the oil in a deep pot. Oil should be 1 $\frac{1}{2}$ to 2-inch deep.

Heat oil to 375 degrees F.

Toss shrimp in flour once more to be sure all are thoroughly coated. Carefully drop into hot oil, frying 6 to 8 shrimp at a time. Adjust the flame to keep the temperature between 360 to 380 degrees F.

Fry about 3 minutes or until golden brown. Remove with slotted spoon and let drain on a rack.

Just before serving, drizzle with warm Buffalo sauce. Enjoy!