

CopyCat Popeyes Popcorn Shrimp

Ingredients

1lb raw shrimp (peeled, deveined and tails removed)
1 1/3 cups flour
1 tablespoon onion powder
1 tablespoon garlic powder
1 1/2 tablespoons sea salt
1 1/2 tablespoons ground black pepper
1 tablespoon ground white pepper
2 teaspoons cayenne pepper
2 teaspoons paprika
2 teaspoons oregano
2 teaspoons thyme
6 eggs
Vegetable oil (for frying)

Directions

In a large bowl combine flour, onion powder, garlic powder, salt, black pepper, white pepper, cayenne pepper, paprika, oregano, and thyme. Mix well. In another bowl whisk together the eggs.

Dip each shrimp first in the egg and then coat in the flour mixture. Heat about 1-2 inches of oil in a deep frying pan to 350 degrees F.

Fry the shrimp in batches for about 2-3 minutes per batch or until golden brown in color. Drain on a plate lined with paper towels.