

CopyCat Red Lobster Batter-Fried Shrimp

Ingredients

1 1/2 pound shrimp, peeled & deveined
1/2 cup oil
1 egg, beaten
1 cup all-purpose flour
1/2 cup milk
3/4 teaspoon seasoned salt
1/4 teaspoon salt
oil, for deep frying

Directions

Preheat oil to 350 degrees F.

Combine 1/2 cup oil and egg; beat well. Add remaining ingredients except oil for frying and stir until well blended.

Dip shrimp into batter to coat. Drop shrimp into hot oil and fry for 30-60 seconds or until golden brown. Remove with slotted spoon; drain on paper towel.