

# 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.