

*A recipe from*

# DAD'S CHILE COOKBOOK



Heat Rating:



## Cajun Popcorn with Basil Remoulade

When you cornmeal-coat crawdaddy tails or small shrimp and fry them, you get an appetizer that resembles popcorn. This stuff is **WAY** better than poofy corn...

### *Cajun Popcorn:*

*2 lb crawfish tails or small shrimp  
2 eggs  
1 cup dry white wine  
½ cup fine cornmeal  
½ cup all-purpose flour  
1 Tbsp chopped fresh chives  
1 clove garlic, crushed  
½ tsp fresh thyme leaves  
¼ tsp each salt and cayenne  
½ tsp ground black pepper  
oil, for deep-frying*

### *Basil Remoulade:*

*¼ large red bell pepper  
½ stalk celery  
1 green onion (including all the green)  
¼ cup fresh basil leaves (packed)  
¾ cup mayonnaise  
2 Tbsp Dijon mustard  
2 Tbsp ketchup  
2 Tbsp prepared horseradish  
½ tsp Worstershire sauce  
¼-½ tsp Tabasco sauce  
2 tsp paprika  
¼ tsp cayenne pepper*

Peel and devein tails (or shrimp); rinse in cold water, then drain and refrigerate. Mix eggs and wine together in a small bowl. In a mixing bowl, combine cornmeal, flour, chives, garlic, thyme, salt, cayenne and pepper. Gradually whisk in the egg-wine mixture until blended. Cover and let stand for an hour at room temperature.

Make the remoulade by combining all its ingredients in a blender. Pulse to combine. Transfer to a glass bowl, cover and refrigerate until serving time.

Heat deep fryer to 360° F. Dip crawdad tails in batter, then fry in small batches for 2-3 minutes or until golden brown and delicious. Turn as necessary to produce even coloring. Remove using a wire strainer or slotted spoon, drain on paper towels and serve warm with the remoulade as dipping sauce.

Yield: Six to eight appetizer servings

Preparation time: 20 minutes, more if you peel your own tails

Cooking time: 20 minutes or so, working in batches

