

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

