

A recipe from

DAD'S CHILE COOKBOOK



Heat Rating:



Spicy Shrimp with Red Devil Sauce

Adapted from "The American Beach Cookbook"

A tasty treatment of fried shrimp. The sauce really makes the dish!

*¼ cup peanut or vegetable oil
½ cup finely minced yellow onion
1 clove garlic, peeled, crushed
3 Tbsp chili sauce
¼ tsp salt
1 Tbsp Worcestershire sauce
1 Tbsp Dijon mustard
2 tsp hot sauce (Tabasco, Crystal)
½ cup buttermilk*

*2 eggs, beaten
½ tsp kosher salt
1 tsp ground white pepper
2 lb large shrimp, peeled, deveined, tails still on
2 cup spicy brown mustard
2 cup self-rising flour
1 Tbsp paprika (smoked or hot)
peanut oil, for frying*

Make the sauce: Heat oil in medium saucepan over medium-high heat until hot but not smoking. Add onion and garlic; sauté until soft and translucent, a couple of minutes. Add ingredients down through Dijon mustard, then add 1 tsp of the hot sauce. Cook for 2-3 minutes to combine flavors.

Make the shrimp: In a large mixing bowl, combine buttermilk, eggs, remaining teaspoon of hot sauce, salt and pepper. Add shrimp and stir to coat. In a second, smaller bowl, place mustard. Mix flour and paprika in a third, shallow bowl or dish. Dip each shrimp (see why you need the tails on?) in mustard, and then in flour.

Fry shrimp, in small batches, in peanut oil at 360° F for a couple of minutes; once they brown nicely, remove to a wire rack. Serve with Red Devil Sauce.

Yield: About eight servings, if everyone is polite

Preparation time: 20 minutes

Cooking time: 15 minutes

