

Batter Fried Shrimp

Yield: 3 min
Total Time: 30 min

Recipe from: <https://www.recipeschoose.com/recipes/batter-recipe-for-chinese-chicken>

Ingredients:

- 1 pound large shrimp medium to, cleaned, deveined and butterflied, leaving tail tip intact if possible
- 1 large egg
- 1/2 cup milk
- 1 1/2 cups self rising flour divided
- 2 tablespoons butter melted
- 1 pinch kosher salt
- 1/2 teaspoon Cajun seasoning like Slap Ya Mama, or to taste, optional
- 1/2 teaspoon Old Bay Seasoning
- fryer Deep, with fresh vegetable or canola oil

Nutrition:

1. Calories: 340 calories
2. Carbohydrate: 49 grams
3. Cholesterol: 95 milligrams
4. Fat: 11 grams
5. Fiber: 2 grams
6. Protein: 11 grams
7. SaturatedFat: 6 grams
8. Sodium: 1000 milligrams
9. Sugar: 3 grams

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