

Fried Oyster Po'boys

Yield: 4 min
Total Time: 35 min

Recipe from: <https://www.recipeschoose.com/recipes/japanese-fried-oyster-recipe>

Ingredients:

- 1 cup mayonnaise
- 1 tablespoon cornichons minced
- 1 tablespoon capers nonpareil, rinsed
- 1 tablespoon fresh flat leaf parsley minced
- 2 teaspoons fresh tarragon minced
- 1 teaspoon spicy brown mustard preferably Creole
- 1/2 teaspoon anchovy paste
- 1 clove garlic small, minced
- 1 pound shucked oysters
- 1 cup yellow cornmeal preferably stone-ground
- 1 cup all-purpose flour
- 1 1/4 teaspoons kosher salt
- 1/2 teaspoon sweet paprika preferably Hungarian or Spanish
- 1/2 teaspoon dried basil
- 1/2 teaspoon dried thyme
- 1/2 teaspoon freshly ground black pepper
- 1/4 teaspoon granulated garlic
- 1/8 teaspoon cayenne pepper
- 3 eggs
- canola oil for deep-frying
- 4 Italian rolls or soft French, split
- iceberg lettuce Shredded, for serving
- tomato slices for serving

Nutrition:

1. Calories: 820 calories
2. Carbohydrate: 107 grams
3. Cholesterol: 205 milligrams
4. Fat: 34 grams

5. Fiber: 5 grams
 6. Protein: 23 grams
 7. SaturatedFat: 5 grams
 8. Sodium: 1880 milligrams
 9. Sugar: 7 grams
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