

BEST Fried Shrimp

Yield: 4 min
Total Time: 45 min

Recipe from: <https://www.recipeschoose.com/recipes/southern-blister-fried-peanuts-recipe>

Ingredients:

- 2 pounds shrimp large raw, peeled, tails intact
- 2 tablespoons hot sauce
- 2 large eggs
- 1 teaspoon ground black pepper course-
- 1 teaspoon salt
- 1/2 cup cornmeal finely ground
- 1 1/2 cups self rising flour
- 1 teaspoon cayenne pepper
- peanut
- canola
- oil

Nutrition:

1. Calories: 630 calories
2. Carbohydrate: 50 grams
3. Cholesterol: 450 milligrams
4. Fat: 22 grams
5. Fiber: 4 grams
6. Protein: 57 grams
7. SaturatedFat: 2 grams
8. Sodium: 1740 milligrams
9. Sugar: 1 grams

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