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## Southern-Fried Shrimp with Homemade Cocktail Sauce

Yield: 4 min Total Time: 19 min

Recipe from: <a href="https://www.recipeschoose.com/recipes/southern-fried-shrimp-recipe-panko">https://www.recipeschoose.com/recipes/southern-fried-shrimp-recipe-panko</a>

## **Ingredients:**

- 24 shrimp large, or extra large, peeled and deveined
- 1/2 teaspoon kosher salt plus another 1 & 1/2 tbsp
- 1/2 teaspoon freshly ground black pepper plus 1 tbsp
- 2 cups all purpose flour
- 2 teaspoons cayenne pepper
- oil
- vegetable
- 1 cup buttermilk well-shaken
- 2 teaspoons whole grain mustard
- cocktail sauce Homemade

## **Nutrition:**

Calories: 370 calories
Carbohydrate: 55 grams
Cholesterol: 60 milligrams

4. Fat: 8 grams5. Fiber: 3 grams6. Protein: 17 grams

7. SaturatedFat: 1 grams8. Sodium: 500 milligrams

9. Sugar: 3 grams

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