

Southern Style Fried Shrimp

Yield: 4 min
Total Time: 30 min

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

Ingredients:

- 1 1/2 cups milk [See Note 1]
- 1 cup hot sauce like Texas Pete
- 2 cups all purpose flour
- 1/4 cup cornmeal
- 1 tablespoon baking powder
- 2 tablespoons ground black pepper
- 1 tablespoon salt
- 2 pounds medium shrimp peeled and deveined
- vegetable oil for frying, about 48 ounces

Nutrition:

1. Calories: 610 calories
2. Carbohydrate: 63 grams
3. Cholesterol: 355 milligrams
4. Fat: 13 grams
5. Fiber: 3 grams
6. Protein: 57 grams
7. SaturatedFat: 1.5 grams
8. Sodium: 4060 milligrams
9. Sugar: 6 grams

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