

Shrimp Po Boy Sandwich



Servings: 2

For the Rémolade:

3/4 cup mayonnaise (175ml)

1/4 cup minced dill pickles (45g)

2 tablespoons drained prepared horseradish (10g)

1 tablespoon hot sauce (15ml)

1 tablespoon Dijon mustard (15ml)

1 tablespoon Worcestershire sauce (15ml)

1 tablespoon fresh lemon juice (15ml)

1 garlic clove, minced

Kosher salt and freshly ground pepper

For the Shrimp:

2 cups all-purpose flour (10 ounces; 280g)

1/2 cup cornmeal (2 1/2 ounces; 70g)

2 tablespoons (10g)

Creole seasoning

4 large eggs

1 1/2 pounds medium shrimp (675g) peeled, deveined, and tails removed

2 quarts vegetable oil (1900ml) for frying

Kosher salt

For Serving

4 French or sub-style rolls (10-inch) lightly toasted (see note)

1 small head iceberg lettuce, shredded

2 medium tomatoes, thinly sliced

For the Rémolade: In a small bowl, stir together mayonnaise, minced pickles, horseradish, hot sauce, mustard, Worcestershire sauce, lemon juice, and garlic until thoroughly combined. Season to taste with salt and pepper. Set aside.

For the Shrimp: In a medium bowl or shallow baking dish, whisk together flour, cornmeal, and Creole seasoning. In a second medium bowl or shallow baking dish, whisk together eggs and 1/3 cup flour mixture. The mixture should have the consistency of thick pancake batter. Adjust consistency with additional flour mixture if necessary. Set a wire rack inside a rimmed baking sheet.

Working in batches, place shrimp in flour mixture and toss to evenly coat. Shake off excess flour, transfer shrimp to egg mixture, and turn to thoroughly coat. Allow excess batter to drip back into bowl and return shrimp to flour mixture. Press gently in flour mixture to help coating adhere. Transfer to prepared wire rack. Repeat dredging process with remaining shrimp. Refrigerate shrimp for 15 minutes.

In a large Dutch oven, heat oil over medium-high heat to 375°F (190°C). Carefully add half the shrimp to the oil and cook, stirring occasionally with a spider skimmer, until golden brown, 4 to 5 minutes. Transfer cooked shrimp to second wire rack set inside a rimmed baking sheet. Season with salt to taste. Repeat with remaining shrimp.

For Serving: Open rolls, and spread cut sides with rémolade. Divide lettuce, tomatoes, pickle chips, and shrimp evenly among rolls. Serve immediately.

If you can find French-style po' boy rolls or Vietnamese baguettes used for banh mi sandwiches, use them.

Otherwise, use regular sub or hoagie rolls. If the interior of the bread is very dense, scoop most of it out and discard it before building your po' boys.

Per Serving (excluding unknown items): 9465 Calories; 961g Fat (89.9% calories from fat); 102g Protein; 140g Carbohydrate; 11g Dietary Fiber; 970mg Cholesterol; 1506mg Sodium. Exchanges: 8 Grain(Starch); 11 1/2 Lean Meat; 2 1/2 Vegetable; 0 Fruit; 181 Fat; 0 Other Carbohydrates.