



Perfect Fried Shrimp

Description

This is a **Southern Style fried shrimp**. It is moist, delicious and super easy to make. The **shrimp** turns out crispy on the outside and super tasty. The recipe only takes 15 minutes from beginning to serving time.

Ingredients

- 1 pound raw shrimp, peeled and deveined
- 1 cup all purpose flour
- 2 tsp garlic, granulated works best
- 1 tsp salt
- ½ tsp black pepper, I used white pepper, only half the amount
- 2 tsp oregano
- 2 tsp paprika
- ½ cup whole milk
- Oil for frying

Instructions

FIRST STEP:

Put the milk, ½ tsp salt, oregano, garlic and paprika in a bowl

Place the shrimp in, and toss to coat.

Let the shrimp sit in this mix for 10 to 15 minutes

SECOND STEP:

In another bowl, place the flour and the remaining salt and the pepper.

Placing the shrimp one at a time into the flour mix, be sure to coat heavily so you will not see the shrimp under the flour mix

THIRD STEP:

Heat the oil in a heavy dutch oven over medium high heat

Put the shrimp in carefully and fry for three to five minutes each

Remove the shrimp from the oil and place onto a paper towel covered plate to drain the excess grease off.

Serve immediately. You could use honey mustard, tartar, any flavor of dipping sauce that you like.

Enjoy!

Nutrition Information

Yield 12 Serving Size 1 *Amount Per Serving* Calories 85 Total Fat 2g Saturated Fat 0g trans Fat 0g Unsaturated Fat 1g Cholesterol 49mg Sodium 413mg Carbohydrates 10g Fiber 1g Sugar 1g Protein 7g

Category

1. Grandma Recipes

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