

★ **RECIPE + SHOPPING LIST** ★

Hurricane Bay Fried Shrimp.

YIELDS 4 servings	PREP 20 min	COOK 8 min	OIL TEMP 350°F	DIFFICULTY Beginner
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Shrimp cook in ninety seconds. That's the whole challenge. The HB-4 holds 350°F when a basket of shrimp drops in, which means each one comes out hot, juicy, and crisp without crashing the next batch.

INGREDIENTS

- 2 lbs large shrimp, peeled and deveined, tails on
- 1 1/2 cups buttermilk
- 2 tsp Creole seasoning
- 1 tsp hot sauce (in the soak)
- 1 cup yellow cornmeal
- 1 cup all-purpose flour
- 1 tsp kosher salt
- 1/2 tsp black pepper
- 1/2 tsp paprika
- 4 gallons peanut oil

WALMART SHOPPING LIST PINNED

- Sea Best Gulf Shrimp 26-30 ct, 2 lb**
Seafood freezer
- Great Value Buttermilk, 32 oz**
Dairy
- Tony Chachere's Original, 8 oz**
Spice rack
- Crystal Hot Sauce, 12 oz**
Condiments
- Pearl Milling Yellow Cornmeal, 16 oz**
Baking aisle
- Gold Medal AP Flour, 5 lb**
Baking aisle
- Morton Kosher Salt, 16 oz**
Spice rack
- McCormick Black Pepper, 3 oz**
Spice rack
- McCormick Paprika, 2.12 oz**
Spice rack
- Member's Mark Peanut Oil, 35 lb**
Sam's Club · fills the HB-4
- Lemons (1-2)**
Produce

METHOD

1. SOAK THE SHRIMP.

In a bowl, stir the buttermilk with 1 tsp of the Tony Chachere's and the hot sauce. Add the peeled shrimp and let them soak in the fridge while the oil heats, about 15 to 20 minutes. Don't go past 30, the acid will start cooking them.

2. BUILD THE DREDGE.

In a separate shallow pan, whisk the cornmeal, flour, the remaining 1 tsp Tony Chachere's, salt, pepper, and paprika.

3. BRING THE HB-4 TO 350°F.

Fill the Hurricane Bay HB-4 with 4 gallons of peanut oil and light the burner. About 12 to 14 minutes from cold to 350°F.

4. DREDGE IN BATCHES.

Pull a handful of shrimp out of the buttermilk and toss them in the cornmeal-flour mix. Press lightly so the dredge sticks. Don't dredge them all up front, the coating goes pasty if it sits.

5. FRY 90 SECONDS.

Lower 12 to 15 dredged shrimp into the basket and fry for 90 seconds at 350°F. They will curl into tight C-shapes and turn pale gold. Pull them the second the color hits, they keep cooking on the rack.

6. DRAIN AND SALT.

Lift onto paper-lined sheet pan and salt while hot. Hit them with a squeeze of lemon if you've got it.

7. RECOVER AND RUN THE NEXT BATCH.

Wait 60 to 90 seconds for the oil to come back to 350°F. The 90,000 BTU burner climbs back fast even after a basket of cold shrimp.

8. SERVE IMMEDIATELY.

Fried shrimp don't hold. Plate them as you fry them and let people eat off the rack if they want.

Hurricane Bay HB-4 Notes

★ OIL VOLUME

4 gallons. Shrimp cook so fast you need the thermal mass to avoid the oil crashing.

★ RECOVERY

60 to 90 seconds. Shrimp are forgiving on this because they are small and the oil rebounds fast.

★ COATING THICKNESS

Cornmeal-flour 50/50, single dredge. Too thick and the coating overpowers the shrimp.

★ TARGET TEMP

350°F. Lower and the shrimp soak grease, higher and the cornmeal burns before the meat cooks.

★ BASKET CAPACITY

12 to 15 large shrimp per batch. Crowding turns them rubbery.

★ OIL REUSE

Shrimp oil is the cleanest of the seafood oils. You can run it 4 to 5 more times for any battered fish.

RECIPE INSPIRED BY: *Southern Living Test Kitchen's "Classic Southern Fried Shrimp" on Southern Living. Adapted for the Hurricane Bay HB-4's 4-gallon outdoor capacity.*