



Crispy Panko Dusted Shrimp

Serves 1

Ingredients:

- 2 oz. All Purpose Flour
- 8 oz. Panko Flakes or Crumbs
- 3/4 tsp. Kosher Salt
- 1/2 tsp. Black Pepper
- 1/4 tsp. Cayenne Pepper Sauce Pepper
- 6 oz. Evaporated Milk
- 2.25 oz. 26/30 count Shrimp , peeled and deveined, tails on

Directions:

1. Place evaporated milk in small mixing bowl; add shrimp.
2. Coat shrimp in evaporated milk and drain.
3. In separate mixing bowl, whisk together dry ingredients and toss with shrimp.
4. Shake excess flour off shrimp and place in 350° F fryer until shrimp are fully cooked.
5. Drain and serve.