



## Battered Shrimp

Serves 1

### Ingredients:

- 1 1/2 cups All Purpose Flour
- 1/2 tsp. Salt
- 1/4 tsp. Baking Soda
- 1 1/4 cups Lager Beer
- 1/2 tsp. Ground Coriander
- 1/4 tsp. Nutmeg
- 1/4 tsp. Cayenne Pepper Sauce
- 3/4 lbs. 41-50 count Shrimp , peeled and deveined

### Directions:

1. Combine 1 cup of flour together with the remaining dry ingredients. Whisk in the beer to form a smooth batter.
2. Dip the cleaned shrimp first in the batter and then dredge in the remaining 1/2 cup flour. Immediately deep fry at 375° F for 45 seconds or until the batter is golden brown.
3. Drain well and hold warm.