

Shrimp Poboy

3 dozen large shrimp, deveined and fried
1 fresh loaf (garlic if preferred) French bread, large
1 cup lettuce, shredded
sliced tomatoes
tartar sauce or mayonaise
salt and pepper to taste

Begin by frying a couple dozens large shrimp using the Gaspard's Spicy Catfish Nuggets recipe (just substitute shrimp). Deep fry until they float to the top. Prepare a dozen at the time and don't over-cook. When a light golden-brown color is reached (about 3 minutes at 375 degrees F.) remove the shrimp from the hot oil with a slotted spoon and place them onto some paper towels to cool and to absorb any excess oil. Repeat the process until all the shrimp are done.

Purchase the garlic French bread already sliced in half (lengthwise). Use your oven broiler to lightly toast the garlic loaf (spread side up) and set aside. Later, when you are done, you can slice the loaf in half to make two equally proportioned po-boy. On the bottom-half of the loaf, evenly distribute the shredded lettuce. Then on top of the lettuce arrange the tomato slices along the entire length of the sandwich. On the top-half of the loaf spread a generous amount of tartar sauce. Complete your sandwich by arranging the fried shrimp on the bottom-half of the loaf, season to taste, put the bread-cap back on, perform your final cut ... and Voila!--two Shrimp Po-Boys...Cajun style! (if you end-up with a few left-over shrimp just eat them as a snack and enjoy) Ahheee!! C'est Bon Enjoy.

Gaspard's Spicy Catfish Nuggets Recipe

<http://www.realcajuncooking.com/2006/07/gaspards-spicy-fried-catfish-nuggets.html>

12 catfish fillets cut into bite size pieces
2 egg whites
1 Tbs. Tony Chachere's Original Creole Seasoning
1 tsp cayenne pepper
1 tsp lemon pepper
1 tsp. salt
2 tsp Tabasco sauce
1 tsp baking powder
2 tsp cornstarch
4 oz. fresh beer
2 cups all-purpose flour
1 cup yellow corn meal
1 quart peanut oil

In a bowl add the egg whites, Tony Chachere's seasoning, cayenne pepper, lemon pepper, salt, Tabasco sauce, baking powder and beer together and thoroughly mix. Next, dissolve 2 tsp. of cornstarch in a small amount of cold water and add it to the solution. Again, blend all of the ingredients together then add a handful of nuggets at a time to the batter and coat them well.

In a separate bowl, with a lid, mix 2 cups of all-purpose flour and 1 cup of yellow corn meal together. Add the fish nuggets, close the lid, and shake until they are well coated on all sides.