

## *Butterfly Shrimp*

**1 LB. SIZE 26-30 FRESH SHRIMP (PEELED & DEVEINED)**

**1 CUP WHOLE BUTTERMILK**

*for coating mix:*

**1 CUP SELF-RISING FLOUR**

**1 1/2 TSP. SOUL FOOD SEASONING**

**1/2 TSP. BLACK PEPPER**

Slice your shrimp right down the middle to butterfly. Use sharp knife and cutting board be very careful. Once they are opened take a flat spatula and place on top of each shrimp and use the palm of your hand to mash it so that it spreads out.

Place shrimp in a bowl and toss them in buttermilk. Let them soak for 15 minutes.

Take each shrimp shake off excess buttermilk and dip in flour mixture on both sides and press them firmly in flour for a good coating. No need to double dip! Now Fry in...

**PRE-HEATED SKILLET**

**COOKING OIL (CANOLA OR VEGETABLE)**

Preheat Skillet on Medium/High. Put oil in skillet about 1/2" high. Oil must be HOT. Fry shrimp about 1 minute per side. Shrimp should be golden brown within minutes if not turn up heat and do not overcook. Serves 6-8