



Recipes

JUMBO SHRIMP DOGS

A new twist on the classic corn dog.

25 bamboo skewers	1 3/4 cups (425 mL) milk
25 frozen raw jumbo shrimp, thawed and rinsed	1/2 cup (125 mL) thinly sliced green onions
1 1/4 cups (300 mL) cornmeal	1 tbsp (15 mL) oil
1 cup (250 mL) flour	Oil for deep fat fryer
2 tsp (10 mL) baking powder	Salt
2 tsp (10 mL) sugar	Cocktail sauce
1/2 tsp (2 mL) salt	Lemon wedges

Soak bamboo skewers in hot water for 30 minutes. Line a tray with several layers of paper towels.

Peel and devein shrimp, removing tails. Pat shrimp dry with paper towels. Thread each shrimp lengthwise onto a soaked skewer; set aside.

Combine cornmeal, flour, baking powder, sugar and 1/2 tsp (2 mL) salt in a bowl. Stir in milk, green onions and 1 tbsp (15 mL) oil until blended. Let batter stand for 5 minutes.

Heat oil to 375°F (190°C) in an electric deep fat fryer according to manufacturer's instructions. Working in batches of about three at a time, dip shrimp skewers in batter; coat shrimp completely. Deep-fry battered shrimp skewers, turning once, for 2 – 3 minutes or until golden brown and crisp. Transfer to prepared tray. Sprinkle lightly with additional salt. Serve with cocktail sauce and lemon wedges. *Makes 25.*

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