

## INGREDIENTS

- 3 dozen (70-90 count) shrimp or 3 dozen shucked oysters
- 6 (10-inch) po-boy loaves
- 1 egg beaten
- 1 cup milk
- 1 cup water
- 2 tbsps Creole mustard
- 1 tbsp yellow mustard
- salt & cracked black pepper to taste
- 3 cups yellow corn flour
- 2 tbsps granulated garlic
- oil for deep frying
- 6 tbsps tartar sauce
- 6 tbsps ketchup
- 18 thin slices of tomato
- 2 cups shredded lettuce

## DIRECTIONS

Preheat the oven to 375 degrees F. Using a home-style deep fryer, to 350 degrees. Slice the po-boy bread lengthwise and place on a large cookie sheet. Set aside. In a mixing bowl, combine egg, milk, water, mustards and season to taste using salt and pepper.

In a separate mixing bowl, combine yellow corn flour, garlic and season to taste using salt and pepper. Set aside. When ready to prepare the po-boys, place the bread in the oven and turn off the heat, this will allow the bread to become crispy and warm. Dip shrimp or oysters, 6 at a time, in the egg batter and then into the corn flour mixture. Place in the deep fryer and cook until seafood floats, approximately 3 minutes. Remove, drain and keep warm. Continue until all seafood is fried. While shrimp and oysters are cooking, remove po-boy bread from the oven and top one side with the tartar sauce and the second side with the ketchup. Place 3 slices of tomato on the bottom half and sprinkle with shredded lettuce. Place 6 shrimp, oysters or a combination of both over the lettuce and top with the other po-boy half. Secure with toothpicks and slice into 2 equal halves. Serve hot.

# SEAFOOD PO-BOY

