









Fried Butterfly Shrimp

Enjoy this crispy and flavorful shrimp dish, perfect as an appetizer or main course. The simple preparation results in a delightfully crunchy exterior and succulent interior, complemented by zesty sauces and fresh herbs.

 Appetizer

 Dinner

 Prep Time	 Cook Time	 Servings
15 Minutes	10 Minutes	Four Person
 Difficulty	 Diet	 Ingredients
Easy	Non Veg	13

Directions

- Butterfly the shrimp by making a shallow cut along the back of each shrimp and gently pressing down to open them up. Pat the shrimp dry with paper towels.
- In one shallow bowl, place the flour (or cornstarch).
- In a second bowl, whisk together the eggs and water.
- In a third bowl, combine the panko breadcrumbs, Old Bay seasoning, pepper, and salt.
- Dredge each shrimp in the flour, shaking off any excess. Dip it into the egg wash, then coat it in the seasoned panko breadcrumbs, pressing lightly to adhere.
- Heat the oil in a large skillet or deep fryer over medium-high heat. The oil should be hot but not smoking (around 350°F or 175°C).
- Carefully add the breaded shrimp to the hot oil, cooking in batches if necessary. Fry for 2-3 minutes on each side, or until golden brown and crispy.
- Remove the shrimp and place them on a paper towel-lined plate to drain excess oil.
- Serve the fried butterfly shrimp with lemon wedges, cocktail sauce, tartar sauce, and a sprinkle of fresh parsley.

Ingredients

Name	Measurement	Quantity	Notes
Tartar sauce	Other	N/A	for serving
Lemon	Other	N/A	wedges, for serving
Flour	Cups	1	all-purpose or cornstarch
Water	Tablespoons	2	

Name	Measurement	Quantity	Notes
Salt	Teaspoons	0.5	
Pepper	Teaspoons	0.25	
Cocktail sauce	Other	N/A	for serving
Parsley	Other	N/A	fresh, chopped, for serving
Old Bay seasoning	Tablespoons	0.5	
Vegetable oil	Cups	1.5	Canola or peanut oil can be substituted
Shrimp	Pounds	1	large, peeled, deveined, tails on
Egg	Large	2	
Panko breadcrumbs	Cups	3	