

Buttermilk Fried Shrimp with Creamy Lemon Tabasco Sauce



INGREDIENTS

6	Ounces	<u>Jumbo Buttermilk Shrimp</u>
2	Ounces	<u>Buttermilk Fried Shrimp with Creamy Lemon Tabasco Sauce</u>
4	Sliced	Lemon, Wedges

FEATURED PRODUCTS:
MENU PARTS: Appetizers

Hot and citrus pairs as your signature sauce with the southern style buttermilk shrimp

DIRECTIONS

1. Make the sauce.
2. Fry Jumbo Buttermilk Shrimp in 350°F oil for 2-3 minutes until internal temperature is 165°F.
3. Garnish with lemon wedges in basket and serve.