



Recipes

PROGRAM 13 - SEGMENT 4

Shrimp Pimp Recipes

OYSTER PO BOY

Serves 4

TEMPURA BATTER

INGREDIENTS

1 Cup Flour
1 TBSP Corn Starch
1 TBSP Condensed Dried Milk
1 1/2 Cups Ice Seltzer Water

METHOD

Mix all ingredients together and still. The batter works better if the consistency is thicker. Do not over stir. Lumps are OK.

REMOULADE DIPPING SAUCE.

INGREDIENTS

1 TSP Capers.
1 Cup Mayonnaise
2 TBSP Ketchup
2 TBSP Yellow Mustard.
1 TSP Paprika.
1 TBSP Cayenne Pepper
1 TSP Horseradish
2 TBSP Lemon Juice
Dash Salt and Pepper



Recipes

PROGRAM 13 - SEGMENT 4

Shrimp Pimp Recipes

OYSTER PO BOY

Continued:

METHOD

Crush the capers and chop until fine. Mix all ingredients together at room temperature. Cover and set aside in refrigerator.

All recipes displayed with kind permission from Shrimp Pimp. Results may vary.