



Karen

KAREN CROUSE



NAPA VALLEY

Cooking with KAREN CROUSE

For 14 years, I was honored to be guest chef at Hurley's Restaurant in Yountville with my dear friend, Bob Hurley. These are my fondest memories of Mardi Gras. This tradition brought New Orleans cuisine loving people together over a 5-course menu of my authentic recipes (some of them secret). Being a N'awlins native, I made sure to include Po' Boy sandwiches. This version features gulf

shrimp battered and fried to a golden crust, and 'dressed' with mayonnaise, lettuce, tomato, and pickles.

The combination of the crispy battered shrimp, the sweet and spicy soft texture of the vegetables, and the flaky toasted French bread make this an iconic sandwich that tastes like nothing else. If you have had one, you know what I mean. If not, you must. Happy Mardi Gras and let the good times roll!



FOR MORE INFORMATION karencrousenapavalley.com

SHRIMP PO'BOY

SERVES 4

PREP TIME 40 MINUTES

COOKING TIME 20 MINUTES

EQUIPMENT NEEDED

- heavy saucepan or deep fryer
- mixing bowl
- slotted spoon
- baking sheet
- serrated knife

INGREDIENTS

- 2 cups Oil for frying (peanut, avocado)
- 4 French loaves (8" long), sliced & lightly toasted
- 2 tsp Kosher Salt
- 2 tsp paprika
- 1 tsp granulated garlic
- ½ tsp ground cayenne pepper
- ½ tsp black pepper
- 1.5 pounds medium Gulf Shrimp, peeled & deveined
- 1.5 cups all-purpose flour
- 1 cup yellow cornmeal
- 1.5 cup buttermilk
- 1 egg, beaten
- ¼ cup Hot sauce such as Tabasco

TOPPINGS

- Mayonnaise
- ½ head Iceberg lettuce shredded
- 1 cup Dill pickles slices
- 2 large tomatoes, sliced

TIP: Scoop out the center of the bread to make more room for the good stuff

PREPARATION

Heat the oil to 350 degrees. Lightly toast the bread. Mix the salt, paprika, granulated garlic, cayenne pepper, and black pepper, then divide the spice mixture in half. Rinse the shrimp, pat dry, season with half of the spice mixture.

Combine the rest of the spice mixture with the flour, and cornmeal in a shallow bowl. Mix the buttermilk with the beaten egg and hot sauce in a separate bowl.

Dredge the seasoned shrimp in the flour mixture. Dip it into the buttermilk, then dredge it in the flour mixture again. This gives a thicker coating and more crunch. Chill for 15 minutes.

Working in batches, fry the shrimp until golden brown about 2-3 minutes per batch. Transfer to a paper towel lined baking sheet to drain.

Spread mayonnaise on both sides of the bread. Fill with a layer of shrimp and "dress" your sandwich with lettuce, tomato, and pickles.

Serve with the traditional Barq's Root Beer or your favorite ice-cold beer and LOTS of napkins.