

## Fried Florida Shrimp

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### Ingredients

2 dozen shrimp (16-20 per lb.).  
2 cups of flour  
2 tablespoons of Lawry's Season Salt  
1 tablespoon of black pepper  
1 tablespoon of Old Bay seasoning  
3-4 cups of panko bread crumbs  
5 eggs  
2 tablespoons of milk to be blended with eggs

### Preparations

Blend in flour, salt, pepper, and Old Bay  
Lightly dust shrimp thoroughly with #1 (dry coating)  
Holding tail, dip shrimp into egg/milk mixture, (wet coating)  
keeping tail dry  
Thoroughly coat shrimp in panko, gently pressing bread crumbs to  
shrimp  
Fry in oil @ 375 degrees until golden brown  
Serve

**how to Do**  
**florida**

