



## Beer Battered Shrimp Po Boy

### SHRIMP

2 lbs. shrimp, peeled & deveined

### HOAGIE ROLLS

6-pack of 6" - 8" rolls

### BEER BATTER

1 cup all-purpose flour

1 tbsp. cornstarch

1 ½ cups Yuengling Golden Pilsner

1 tsp. salt

1 tsp. black pepper, ground

1 tsp. onion powder

### REMOULADE

1 cup mayonnaise

1 cup sour cream

½ cup ketchup

¼ cup stone ground mustard

1 tbsp. paprika

1 tbsp. seafood seasoning

2 tsp. horseradish

1 tbsp. hot sauce

2 cloves garlic

½ cup onion

### Beer Batter

Whisk all ingredients together.

Dip shrimp into batter, letting excess batter drip off.

Cook in a fryer at 350° 8 - 10 minutes until golden and cooked throughout.

### Remoulade

Puree all ingredients in food processor until smooth.

Drizzle over top of assembled hoagie.