

Crispy Fried Shrimp: My Favorite Southern-Style Recipe

2 lbs large raw shrimp, peeled and deveined (tail on or off, your preference)



OVEN
350°F

TIME
2-3 min

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INGREDIENTS

2 lbs large raw shrimp, peeled and deveined (tail on or off, your preference)

1 cup all-purpose flour

1/2 cup cornmeal

1 tbsp Cajun seasoning (or a blend of paprika, garlic powder, onion powder, and a pinch of cayenne)

1 tsp salt

1/2 tsp black pepper

2 large eggs, beaten

1/4 cup milk

Vegetable oil, for frying

Swaps and Notes:

Shrimp: Use large, raw shrimp for the best results. You can buy them already peeled and deveined to save time. Whether you leave the tail on or take it off is up to you! I like to leave it on for presentation and as a handle for dipping.

Seasoning: A good quality Cajun seasoning is perfect for this, but you can easily make your own. The blend of spices adds a lovely flavor to the coating.

Cornmeal: The cornmeal is key to that classic Southern fried crunch. Don't skip it!

Oil: Use a neutral oil with a high smoke point, like vegetable, canola, or peanut oil.

How to Make Crispy Fried Shrimp:

Prep the Shrimp: Pat the peeled and deveined shrimp dry with a paper towel. This helps the coating stick better.

Set Up the Dredging Station: Create a simple three-bowl dredging station. In the first bowl, whisk together the flour, cornmeal, Cajun seasoning, salt, and pepper. In the second bowl, beat the eggs and milk together. In the third bowl, you can use the seasoned flour mixture again, or have an empty bowl for the coated shrimp.

Dredge the Shrimp: Take each shrimp and first dip it in the egg wash, letting any excess drip off.

Then, dredge it in the flour mixture, making sure it's completely coated. Gently shake off the excess flour. Place the coated shrimp on a plate or wire rack while you finish coating the rest.

Heat the Oil: Pour about 2-3 inches of vegetable oil into a heavy-bottomed pot or Dutch oven. Heat the oil to 350°F (175°C). Use a thermometer to ensure the temperature is just right.

Fry the Shrimp: Carefully place the shrimp into the hot oil, working in batches to avoid crowding the pot. Fry for 2-3 minutes per side, or until golden brown and crispy. The shrimp will cook very quickly.

Drain and Serve: Use a slotted spoon to remove the fried shrimp from the oil. Place them on a plate lined with a paper towel to drain any excess oil. Serve immediately while they're hot and crispy.

Tips for Success:

Pat the Shrimp Dry: A dry shrimp is a happy shrimp! This simple step ensures the batter sticks and the final product is extra crispy.

Don't Crowd the Pot: Frying in batches is crucial. Crowding the oil will lower its temperature, resulting in soggy, greasy shrimp instead of crispy ones.

Maintain Oil Temperature: Use a thermometer to monitor the oil temperature. If it gets too hot, the coating will burn before the shrimp are cooked. If it's too cool, the shrimp will absorb too much oil.

Serving Suggestions and Pairings:

Storage and Leftover Tips:

More Recipes You Will Love:

For another delicious Southern-inspired meal, my Cajun Chicken Sausage Gumbo is always a winner.

For a quick dinner packed with southern flavor, try my Tomato Skillet with Okra and Sausage.

My Easy Turkey Wings are a perfect comfort food for a lazy Sunday.

If you need to feed a crowd fast, these Sheet Pan Quesadillas are a lifesaver.

Final Thoughts:

DIRECTIONS

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9. **Maintain : Oil Temperature:** Use a thermometer to monitor the oil temperature. If it gets too hot, the coating will burn before the shrimp are cooked. If it's too cool, the shrimp will absorb too much oil.
10. **Serving Suggestions and Pairings:** These fried shrimp are perfect with a squeeze of fresh lemon and a side of cocktail sauce or tartar sauce. They're also fantastic as a main dish served with coleslaw and hush puppies. For a great appetizer spread, you could serve them with a warm dip like my Beer Cheese Dip.
11. **Storage and Leftover Tips:** Fried shrimp is best enjoyed immediately. If you have leftovers, you can store them in an airtight container in the refrigerator for up to 2 days. To reheat, place them on a baking sheet and heat in a 350°F oven for 5-10 minutes until they're crispy again.
12. **More Recipes You Will Love:** If you're a fan of comforting, home-cooked meals, you'll want to check out some of these other favorites:
13. **For another delicious :** Southern-inspired meal, my Cajun Chicken Sausage Gumbo is always a winner.
14. **For a quick dinner packed with southern flavor,** try my Tomato Skillet with Okra and Sausage.
15. **My Easy :** Turkey Wings are a perfect comfort food for a lazy Sunday.
16. **If you need to feed a crowd fast,** these : Sheet Pan Quesadillas are a lifesaver.
17. **Final Thoughts:** This Fried Shrimp recipe is a classic for a reason. It's a simple, delicious, and deeply satisfying dish that will transport you straight to the Southern coast. The key is in the details, and once you get them right, you'll be making this recipe on repeat.
18. **If you give this recipe a try,** I'd love to hear about it! What's your favorite dipping sauce to go with fried shrimp? Let me know in the comments below!

SWAPS & NOTES

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More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/crispy-fried-shrimp-my-favorite-southern-style-recipe/>