



Tiger Shrimp Sandwich

Serves 12

1 cup	Flour
1/2 cup	Corn meal
1/4 cup	Paprika
2 tbsp	Granulated garlic
2 tbsp	Granulated onion
1 1/2 tsp	Salt
1/2 tsp	Pepper
2 cups	Buttermilk
3 cups	Panko bread crumbs
4 pounds	Jumbo tiger shrimp (peeled and deveined)
2 cups	Mayonnaise
2 cups	Lump crab
2 tbsp	Lemon juice
6 large	Avocados
2 heads	Red leaf lettuce
4-5 cups	Canola oil
12 ea	Buns (from 60 minute buns recipe)
	Louisiana hot sauce

In a medium large bowl stir together the flour, corn meal, paprika, granulated garlic/onion, salt and pepper and set aside. In a small bowl stir together the mayo, lemon juice and gently fold in the crab; cover and refrigerate.

Wash and dry the lettuce, pull off leaves and remove any spines and set aside. Pour buttermilk into a medium bowl and place the Panko in a large bowl. Stage your bowls for wet/dry/wet/dry process to coat the shrimp. Dredge shrimp in buttermilk, seasoned flour mixture, buttermilk and into the Panko making sure to coat evenly and pressing shrimp gently into the Panko crumbs. Work quickly and place the breaded shrimp on a sheet pan.