

## Ingredients

- 1 cup self rising flour (4 1/2 ounces; 128g), see notes
- 1 cup corn flour (4 ounces; 113g), see notes
- 3/4 cup yellow cornmeal (4 ounces; 113g)
- 2 tablespoons Creole seasoning (1 ounce; 30g)
- 1/2 cup (120ml) whole buttermilk
- 2 large large eggs
- 1 1/2 pounds (680g) large shrimp (26 to 36 per pound), peeled, deveined, with tail-on
- Peanut oil, for frying
- 1 recipe [New Orleans Rémoulade Sauce](#) or store-bought rémoulade sauce (optional)

## Directions

1. In a large shallow bowl, whisk self-rising flour, corn flour, cornmeal, and Creole seasoning to combine. In another large shallow bowl, whisk buttermilk, eggs, and 1/2 cup of flour mixture to combine.
2. Set a wire rack in a rimmed baking sheet; set aside. Using paper towels, pat shrimp dry. Add to buttermilk mixture and toss to evenly coat. Working with 2 to 3 shrimp at a time, let excess buttermilk mixture drip off. Dredge shrimp in flour mixture, pressing gently to adhere. Shake off excess flour and transfer shrimp to prepared baking sheet. Refrigerate until most of the exterior flour mixture has slightly hydrated, 30 minutes.
3. Line another rimmed baking sheet with 2 layers of paper towels; set aside. Fill a large Dutch oven with 1 1/2 inches peanut oil and heat over medium-high heat until 365°F (185°C). Carefully add about 1/3 of shrimp to oil. Fry, using a spider skimmer or slotted spoon to gently stir, until golden brown and cooked through, about 2 minutes. Transfer shrimp to paper towel-lined baking sheet with a slotted spoon; allow oil to return 365°F (185°C), and repeat with remaining shrimp in 2 more bat. Serve with remoulade, if desired.



To make your own self-rising flour: whisk together 1 cup of all-purpose flour, 1 1/2 teaspoons baking powder, and 1 teaspoon of Diamond Crystal kosher salt (for table salt, use half as much by volume).

Corn flour is very finely ground flour milled from whole corn kernels. Bob's Red Mill is one good brand of corn flour available at many grocery stores. If you can't find it, you can swap the corn flour for an equal amount of self-rising flour.

## Make Ahead and Storage

Fried shrimp is best eaten immediately, but if you have leftovers they can be safely stored in an airtight container in the refrigerator for up to 3 days.

Rémoulade can be refrigerated for up to 5 days.