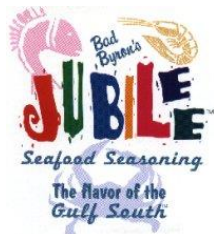


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# Jubilee™ Classic

## Gulf South Fried Shrimp

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### **Ingredients:**

¾ cup buttermilk	1 cup cornmeal, fine grind or flour
3 T Jubilee™ Seafood Seasoning	2 pounds Shrimp, butterflied

### **Directions:**

1. Season buttermilk with 1 tablespoon of Jubilee™ seasoning. Mix well.
2. Season cornmeal or flour with remaining 2 tablespoons of Jubilee™ . Mix well.
3. Dip shrimp first in seasoned buttermilk, then lightly dust in seasoned cornmeal or flour. Shake off excess.
4. Fry at 350° until golden (approximately 3-4 minutes).
5. Drain on paper towels.

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