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Cooking Time: 15 min

Level: Easy

Serving: 2-4

Crispy Panko Shrimp Fry

Ingredients:

- One package of Hilltop Foods “Crispy Panko Shrimp” 10 OZ size.
- 1 LB of shrimp, 16 to 20 count in one pound.
- 2 eggs (optional)
- 4-table spoon of water.
- All seasoning is included in Hilltop Foods “Crispy Panko Shrimp” Products.

Instructions:

1. Wash the Shrimps and peel and clean the shrimp.
2. With a knife cut the shrimp in half to make a butterfly shape.
3. In a shallow bowl pour one package of “Crispy Panko Fry Mix” 10 OZ.
4. In another bowl, mix two eggs with 4 TBS of water and mix well.
5. First place one shrimp at a time into egg mixture, then place shrimp into dry Panko Shrimp Dry mix, open the butterfly section of shrimp and press into the dry mix on both sides.
6. Let the seasoned Crispy Panko Shrimp to set for 5 minutes.
7. Heat 2 Inches of oil in Frying pan to 350 –F (Use Corn oil or Vegetable oil with low cholesterols). Make sure the oil is not hot to burn the Shrimp.
8. Place 6 to 12 shrimp at a time into the Frying pan.
9. Fry the Shrimp for Only 3 to 4 Minutes and make sure it is golden color on each side until cooked properly.
10. Serve with your favorite side dish.
11. Repeat Step 5 thru 10 for more shrimp to meet your serving needs.
12. ***Serve and enjoy.***