

Shrimp Fritters

Divine as an appetizer or main course!

- 1 lb shrimp, peeled and deveined
- 1 1/2 cups shredded mozzarella cheese
- 1 large egg
- 1/4 cup mayonnaise
- 2 T parsley
- 1 jalapeno finely chopped
- 1/2 t sea salt
- 1/8 t black pepper
- 1/4 all purpose flour
- 2 T olive oil

Dry shrimp and dice into pea-sized pieces. Combine shrimp, cheese, egg, mayo, 2T parsley, salt and pepper in a large mixing bowl, then add flour and mix until creamy. Heat 1 T olive oil over medium heat. Add 1 heaping T at a time of shrimp mixture, flattening out to about 1/2 inch. Saute about 3 minutes per side or until golden brown. Serve with your favorite cocktail or tartar sauce.



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"You can barbecue it, boil it, broil it, bake it, sauté it. Dey's uh, shrimp-kabobs, shrimp creole, shrimp gumbo. Pan fried, deep fried, stir-fried. There's pineapple shrimp, lemon shrimp, coconut shrimp, pepper shrimp, shrimp soup, shrimp stew, shrimp salad, shrimp and potatoes, shrimp burger, shrimp sandwich."

Bubba - Forrest Gump

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