

Fried Oyster Po' Boy Sandwich with Spicy Remoulade Sauce

Ingredients

32 oz shucked Oysters
1 cup, plus 1 tbsp, milk
1 tbsp water
1/4 tsp cayenne pepper
2 eggs
1 cup all purpose flour
1/2 cup cornmeal
1/2 tsp fresh ground black pepper
Kosher salt
Vegetable oil, for frying
4 hoagie loaves
1-2 lemons

Spicy Remoulade Sauce:

1/2 cup mayonnaise
1/4 cup stone-ground mustard
1 garlic clove, smashed
1 tbsp pickle juice
1 tbsp capers
1 tsp prepared horseradish
1/4 tsp cayenne pepper
1/4 tsp hot paprika
1/2 tsp hot sauce
Place all ingredients in food processor and blend until smooth. Chill.

Directions

Drain oysters and place in small bowl. Cover with 1 cup milk and let soak 15 minutes. In a medium bowl, whisk together remaining milk, water, cayenne and eggs. Place flour, cornmeal, black pepper and salt into brown paper bag, close & shake to mix.

In a large, heavy pan, pour enough oil to fill the pan halfway. Heat until oil reaches 360. Drain oysters from the milk. In batches, dip oysters in the egg mixture then drop in the paper bag. Close & shake. Remove to a plate and repeat with the rest of the oysters. Fry oysters in batches—do not overcrowd. Cook, turning once, until golden brown and cooked through, about 3 minutes. Remove to paper towel. Repeat with remaining oysters. Serve with remoulade sauce on buns with lettuce. Squeeze lemon juice over oysters before serving.

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