

Herb Crusted Pan Fried Shrimp

Ingredients

- 3 pounds shelled peeled and deveined shrimps
- 8 ounces all purpose flour
- 8 ounces panko breadcrumbs
- 1 bunch fresh rosemary
- 1 bunch chives
- 1 tablespoon lemon juice
- 1 tablespoon coarse dried garlic
- 1 tablespoon coarse ground sea salt
- 1 tablespoon coarse pepper
- 1 tablespoons extra virgin olive oil (or just kinda virgin olive oil it's pretty rude to ask)
- 2 sticks butter
- 4 ounces canola oil (or any oil with a high smoke temperature...also the measurement is bogus just pour the oil in the pan til you cover the bottom of the pan Einstein)

Preparation

- First chop the herbs roughly.
- Mix the herbs, seasonings with the flour and breadcrumbs in a big ol bowl.
- In a microwave safe bowl melt the 2 sticks of butter (or a sauce pan, or a bobo's sock whatever just melt the butter in a bowl).
- You treat this similarly to how you bread and deep fry things in an egg wash. With your left hand put the shrimp in the butter bowl and then in your right hand get the shrimp completely submerged in the breading mixture.
- Heat a nonstick/stainless pan until it's very hot then coat it with olive oil. Make sure it's a deep pan or sauce pan and cover the entire bottom of the pan with the oil and make sure that it's very hot before adding shrimp.
- To test to make sure it's hot enough take just a pinch of the breading and drop it into the pan if it sizzles and crackles then you are good to go.
- Put the shrimp in the pan but don't over crowd make sure none of the shrimp are touching each other
- Let the shrimp cook about 2-3 minutes on each side or until golden brown. Don't overcook the shrimp will continue to cook while they are resting.
- Take a deep plate, platter, bowl, tub, bedpan...whatever you have and line it with paper towels place the shrimp in this nest to rest and let some of the oil dry off. This will make the shrimp crispier
- Serve with ...anything...literally anything.