

## Fried Shrimp Po' Boys

Servings: 25, 1 sandwich per serving

### INGREDIENTS

Creole Tartar Sauce:

- 4 c Chef's Line<sup>®</sup> Mayonnaise
- 1 c minced sweet pickle relish
- 6 large hard-boiled eggs, forced through a coarse sieve
- 4 T minced shallot
- 4 T drained bottled capers
- 1 T dried tarragon
- 6 T Creole or Dijon mustard
- 1/2 c minced, fresh parsley leaves
- 1/2 c fresh lemon juices

Po' Boy Filling:

- 4 1/2 lb (3 oz portions) Harbor Banks<sup>®</sup> Spicy Toss N' Serve Shrimp, deep fried and tossed in 18 oz spicy sauce
- 25 hoagie or soft-crust French bread rolls
- 75 tomato slices
- 6 c shredded iceberg lettuce
- vegetable oil for deep frying



### PREPARATION

Tartar Sauce:

1. In a small bowl stir together sauce ingredients.

Po' Boy Assembly:

1. Deep fry shrimp and toss with spicy sauce packet.
2. Halve loaves crosswise and horizontally, cutting all the way through and spread each roll with about 2 tablespoons tartar sauce. Divide tomatoes, lettuce, and 3 oz sauced shrimp among bottom pieces of bread and top with remaining bread, pressing together gently.

