



Buffalo Shrimp



www.savorydiscovery.com

Buffalo Shrimp

Introduction

Buffalo shrimp is a delightful twist on the classic buffalo chicken, combining the savory flavors of spicy buffalo sauce with succulent shrimp. This dish is perfect as an appetizer or as part of a hearty meal. The crispy coating and fiery sauce create a satisfying crunch and a blast of flavor that seafood lovers will adore. Easy to prepare, buffalo shrimp makes for a great addition to any gathering or a delicious weeknight dinner.

Detailed Ingredients with measures

Shrimp - 1 pound, peeled and deveined

All-purpose flour - 1 cup

Cornstarch - 1/4 cup

Eggs - 2, beaten

Panko breadcrumbs - 1 1/2 cups

Buffalo sauce - 1/2 cup

Butter - 1/4 cup, melted

Garlic powder - 1 teaspoon

Salt - to taste

Pepper - to taste

Prep Time

20 minutes

Cook Time, Total Time, Yield

Cook Time: 15 minutes

Total Time: 35 minutes

Yield: 4 servings



www.savorydiscovery.com

Buffalo Shrimp

Detailed Directions and Instructions

Step 1: Prepare the Shrimp

Peel and devein the shrimp, ensuring they are cleaned thoroughly. Pat them dry with paper towels to remove excess moisture.

Step 2: Make the Breading

In a bowl, combine the flour, cayenne pepper, garlic powder, onion powder, and salt. Mix until well blended.

Step 3: Dredge the Shrimp

Coat each shrimp in the flour mixture, shaking off any excess flour.

Step 4: Prepare the Egg Wash

In a separate bowl, beat the eggs until they are well mixed.

Step 5: Dip the Shrimp

After coating the shrimp in flour, dip them into the egg wash, allowing any excess to drip off.

Step 6: Add the Panko Breadcrumbs

Transfer the shrimp to a plate with panko breadcrumbs. Coat them thoroughly, pressing gently to ensure they stick.

See also Cranberry Chicken Salad

Step 7: Heat the Oil

In a large skillet, heat vegetable oil over medium-high heat until it is hot enough for frying.

Step 8: Fry the Shrimp

Carefully add the coated shrimp to the hot oil in batches. Fry them until golden brown, approximately 2-3 minutes per side.

Step 9: Drain the Shrimp

Once cooked, use a slotted spoon to transfer the shrimp to a paper towel-lined plate to drain excess oil.

Step 10: Toss in Buffalo Sauce

In a large mixing bowl, combine the cooked shrimp with buffalo sauce, tossing to ensure they are evenly coated.

Step 11: Serve

Serve the buffalo shrimp warm with your choice of dipping sauce, celery sticks, and carrots.

Notes

Note 1

You can adjust the level of spiciness by modifying the amount of cayenne pepper in the breading or the buffalo sauce.

Note 2

Ensure that the oil is hot enough before adding the shrimp to prevent them from absorbing excess oil and becoming soggy.

Note 3

For a healthier version, consider baking the shrimp instead of frying them by placing them on a baking sheet and cooking in the oven until crispy.

Note 4

Leftover buffalo shrimp can be stored in the refrigerator for up to 3 days, but they are best eaten fresh.



www.savorydiscovery.com

Buffalo Shrimp

Cook techniques

Frying

Frying is a popular cooking method for shrimp, allowing for a crispy exterior while keeping the inside tender and juicy. Ensure the oil is hot enough to achieve a golden brown color quickly.

Baking

Baking is a healthier alternative to frying. It allows the shrimp to cook evenly while retaining moisture. Make sure to spread the shrimp out on a baking sheet to avoid overcrowding.

See also [Perfect Buttercream Recipe](#)

Coating

The coating is crucial for adding flavor and texture. Using breadcrumbs or a flour mixture can create a crispy layer that enhances the shrimp's natural taste.

Seasoning

Proper seasoning elevates the dish. Incorporate spices like garlic powder, paprika, and cayenne pepper to add depth of flavor to the shrimp before cooking.

Testing for Doneness

To ensure shrimp are cooked perfectly, look for a bright pink color and a curled shape. Overcooking can lead to rubbery shrimp, so monitor closely.

FAQ

How do I make the shrimp extra crispy?

For extra crispiness, ensure the coating is dry and use a higher cooking temperature. A double coating of flour and breadcrumbs can also help.

Can I use frozen shrimp?

Yes, frozen shrimp can be used. Make sure to thaw them completely and pat them dry to remove excess moisture before cooking.

What is the best oil for frying shrimp?

Oil with a high smoke point such as peanut or canola oil is ideal for frying shrimp to achieve the best results.

How can I tell if the shrimp are overcooked?

Overcooked shrimp will appear tough and rubbery, losing their delicate texture. They will also turn a dull gray color instead of bright pink.

Can I substitute shrimp with other seafood?

Yes, similar seafood such as scallops or calamari can be used, but cooking times may vary. Adjust accordingly for best results.



www.savorydiscovery.com

Buffalo Shrimp

Conclusion

Buffalo shrimp is a delicious and easy-to-make dish that brings bold flavors and a satisfying crunch. Whether served as an appetizer or a main course, it can elevate any meal with its perfect blend of spice and savory goodness. Perfect for gatherings, game days, or a simple dinner, this recipe is sure to impress everyone at the table.

See also [Strawberry Lemon Blondies](#)

More recipes suggestions and combination

Buffalo Cauliflower Bites

Try making buffalo cauliflower bites for a vegetarian alternative that still packs a punch. These crispy bites are coated in the same spicy buffalo sauce for a flavorful snack or side dish.

Buffalo Chicken Dip

A creamy buffalo chicken dip is perfect for parties. Combine shredded chicken with cream cheese, ranch dressing, and hot sauce for a crowd-pleasing dip served with tortilla chips or celery sticks.

Baked Buffalo Salmon

For a healthy twist, consider baked buffalo salmon. The fish is brushed with buffalo sauce and baked to perfection, offering a delightful spin on traditional buffalo flavors.

Buffalo Quesadillas

Enhance your next taco night by trying buffalo quesadillas. Fill tortillas

with shredded chicken, cheese, and buffalo sauce before grilling for a tasty treat.

Buffalo Meatballs

Buffalo meatballs made with ground chicken or turkey can be an exciting addition to your appetizer spread. Serve them with a side of blue cheese dressing for dipping.

Buffalo Veggie Wrap

Wrap up some buffalo shrimp or chicken in a tortilla with fresh veggies and ranch dressing for a delicious lunchtime meal on the go.

Stuffed Buffalo Peppers

Create stuffed buffalo peppers using bell peppers filled with a mix of ground meat, buffalo sauce, and rice. Bake until the peppers are tender for a full meal.



www.savorydiscovery.com

Buffalo Shrimp