Popcorn Shrimp

Ingredients

- 1 pound small shrimp peeled and deveined
- 1 1/4 cups all purpose flour
- 2 teaspoons salt plus more for serving
- 1/2 teaspoon paprika smoked or regular
- 1/4 teaspoon pepper
- 1/4 teaspoon garlic powder
- 1 egg
- 1/4 cup milk
- vegetable oil for frying
- 2 teaspoons chopped fresh parsley

Directions

1. In a medium bowl, mix together the flour, salt, paprika, pepper and garlic power.
2. Pat the shrimp dry and place them in a large bowl. Add 1/4 cup of the flour mixture and toss to combine until the shrimp are all coated.
3. Heat 3-4 inches of oil in a large deep pot to 375 degrees F.
4. In a small bowl, whisk together the egg and milk.
5. Dip each shrimp into the milk mixture, then dredge in the remaining seasoned flour.
6. Place 8-10 pieces of shrimp in the oil. Cook for 2-3 minutes or until golden brown.
7. Remove the shrimp from the oil and drain on paper towels. Repeat the process with the remaining shrimp.
8. Sprinkle with chopped parsley and serve immediately.