

OYSTER PO' BOY WITH SPICY REMOULADE



Serves 4 Sandwiches

Ingredients

32 ounces shucked oysters

1 cup plus 1 tablespoon buttermilk

¼ teaspoon cayenne pepper

1 cup all-purpose flour

½ cup cornmeal

½ teaspoon freshly ground pepper

Kosher salt to taste

Vegetable oil or peanut oil for frying

4 six to 8 inch sub rolls

Romaine lettuce

2 lemons

Spicy Remoulade Sauce

1 ¼ cup Dukes Mayonnaise

¼ cup stone ground mustard

1 clove garlic

1 tablespoon pickle juice

1 tablespoon capers

1 teaspoon prepared horseradish

¼ teaspoon cayenne pepper

¼ teaspoon hot paprika

½ teaspoon hot sauce

Directions

Remoulade Sauce

Mix all items into a blender and pulse until chunky smooth. Chill until ready to use.

Oyster Directions

Shuck oysters or drain jarred oysters and place in bowl. Cover with 1 cup buttermilk and let soak for 15 minutes. In a medium to large bowl, mix, flour, cayenne pepper, two large pinches of Kosher salt, cornmeal and black pepper.

In a large heavy bottomed pot or large fry-dad, pour enough oil to fill the pan halfway. Heat until oil reaches 360 degrees F.

Drain the oysters from the buttermilk. In small batches, dredge the oysters in the flour mixture. Oysters should cook in 2-3 minutes per batch. Do not over crowd the oil. Carefully remove the oysters and place on cooling rack with paper towels underneath. Repeat with remaining oysters.

To serve, cut loaves in half, spread generous amounts of remoulade on both sides of bread. Place a lettuce leaf and with tomatoes and pickles on the top side of loaf and spread fried oysters on bottom half of roll