

## Thomas Arvid's Shrimp Burgers

### Ingredients:

1 pound of medium raw shrimp peeled and de veined  
1 ½ cups whole milk  
½ - ¾ cup Zataran's Hush Puppy Mix  
4 fresh hamburger buns or Kaiser rolls  
Canola or vegetable oil for pan frying  
Non stick cooking spray  
Tarter sauce  
Cocktail sauce  
Leaf lettuce  
4 or 5 inch round metal cookie cutters (three or four each)

### Method:

Place the shrimp in a medium size bowl. Pour the milk on top of the shrimp and allow to soak for about 10 minutes. While the shrimp is soaking, pour enough oil in a skillet, filling it a little less than half full. While the oil heats, take the bowl of shrimp and pour off about half of the milk. Add a ½ cup of the Zataran's mix to the shrimp and begin mixing it together so that what you now have in your bowl is very well battered shrimp. The batter should be very thick and the all the shrimp should be well coated. If the batter seems runny or too dry you can adjust by adding more mix or little more milk. Spray the cookie cutters with non stick spray and carefully place them in the skillet when the oil is heated to at least 350 degrees. Drop in the shrimp and cook with out turning until they are golden and crisp on that side. Once the first side is cooked, carefully remove the ring. The burger will be well formed and now can be turned using a spatula. Turn the burger and brown the other side. Remove cooked shrimp burgers from the skillet and place on top of paper towels. Slice the buns or rolls. Spread the tarter sauce on the bottom and cover with leaf lettuce, place the shrimp burger on top of the lettuce and top the burger with cocktail sauce.

*Thomas serves these to his family with coleslaw and sweet potato fries*

### ***Thomas's Optional Tips for added flavor:***

*Try adding any one or all of the following to the shrimp bowl before mixing*

- *Minced onion*
- *Lemon zest*
- *Minced jalapeno pepper*