

LAY'S® Easy Beer-Battered Shrimp

Ingredients

Beer-Battered Shrimp:

- 2 cups LAY'S® Classic Potato Chips
- 1 cup beer
- 3/4 cup all-purpose flour, sifted
- 1 tsp baking powder
- 1 tsp Old Bay seasoning
- 1/2 tsp salt
- 1/2 tsp black pepper
- Canola oil, for frying
- 1 lb peeled, deveined, tails-on shrimp (21–25 count)

Dipping Sauce:

- 1/3 cup ketchup
- 1/3 cup mayonnaise
- 4 tsp Sriracha hot sauce
- 2 tsp Worcestershire sauce

How to make it

1. Beer-Battered Shrimp: Using fingertips, finely crush LAY'S® Classic Potato Chips.
2. Pour beer into medium bowl. Whisk in flour, baking powder, Old Bay seasoning, salt and pepper. Stir in crushed potato chips.
3. Pour enough oil into large saucepan to reach 4 inches up sides of pan. Heat over medium heat until shimmering or instant-read thermometer registers 350°F.
4. Pat shrimp dry with paper towel and fold into batter. In batches, using tongs, transfer battered shrimp to hot oil.
5. Deep-fry shrimp for 2 to 3 minutes or until golden brown all over. Drain on paper



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
15 min	10 min	25 min	4-6

Made with



LAY'S® Classic Potato Chips

towel-lined baking sheet.

6. Dipping Sauce: In medium bowl, whisk together ketchup, mayonnaise, sriracha and Worcestershire sauce.
7. Serve beer-battered shrimp with sauce for dipping.