

NEW ORLEANS OYSTER PO' BOY SANDWICH

Bring a real taste of the Bayou home to your friends with our take on the classic oyster po' boy. Succulent oysters, fried golden and exploding with juices, combined with our spicy tartar sauce, will transport you to the waterfront and make you want to stay. Great for company any time of year, from chilly autumn nights to lazy summer afternoons.



Ingredients

Oysters (2 packages, about 6 oysters per sandwich)
2 cups fish fry mix (comes in boxes)
1 cup whole milk or buttermilk
10 squirts of your favorite hot sauce
Vegetable oil for frying
Lettuce
Hoagie rolls (4)
Tartar sauce (see below)

Servings: 4

Prep time: 5 minutes

Cooking time: 15 minutes

Cost: \$30.05

Tartar sauce ingredients

3 heaping tablespoons of mayo
2 heaping teaspoons of sweet relish
1 teaspoon of lemon juice
1/8 teaspoon cayenne pepper
Equipment
Large, deep saucepan for frying
Candy thermometer
Mixing bowls
Measuring cups & spoons

Directions

1. In a mixing bowl, combine and mix the ingredients for the tartar sauce. You can set this aside or put it in the fridge up to a day in advance of your cooking.
2. Fill the saucepan with oil—about half way up. (Do not fill higher because when you heat oil then add food, the oil will rise and can spill over and cause a fire.) Heat the oil over medium heat for about 5 minutes—the temperature should be 350 degrees F. If you have a candy thermometer, you can place it in the oil and leave it there to monitor your temperature.
3. In a mixing bowl add together the buttermilk and hot sauce. Pour the fish fry mixture into a separate bowl and line up the bowls next to the stove. Drain the oysters.
4. Dip the oysters first in the buttermilk, then into the fish fry, and then slowly place (do not drop) them into the hot oil. Turn the oysters once with tongs about halfway through the frying process (after about 2 minutes). Do not overcrowd the pan with oysters—they will not cook properly. It should take about 4 minutes to cook each batch of oysters. You will need to cook 3 to 4 batches depending on the size of your pan. Remove them and place on a paper towel to drain excess oil.
5. Sprinkle with salt and serve with iceberg lettuce and our homemade tartar sauce on a large roll (preferably one with a slit down the side).