



## Buffalo Shrimp

### For the Blue Cheese Dip:

1 cup mayonnaise

1/2 cup sour cream (regular, low-fat, or fat-free)

1/3 cup crumbled blue cheese (such as Danish Blue or Gorgonzola; about 2 ounces)

Juice of 1 lemon

2 teaspoons onion salt

1/2 teaspoon garlic powder

1/4 teaspoon freshly ground black pepper, or more to taste

### For the Shrimp:

1 tablespoon unsalted butter, melted

1/4 cup hot sauce (such as Texas Pete or Tiger Sauce, not salsa)

8 cups peanut oil or vegetable oil

1 pound medium shrimp (35 to 40 per pound), peeled, leaving the final segment of the tail shell intact, and deveined

2 cups all-purpose flour

To prepare the blue cheese dip, combine the mayonnaise, sour cream, blue cheese, lemon juice, onion salt, garlic powder, and pepper in a small bowl and mix until well combined. (The dip can be prepared up to 24 hours in advance and kept covered in the refrigerator.)

To prepare the shrimp, combine the melted butter and hot sauce in a large mixing bowl and set aside.

Pour the oil into a large saucepan at least 4 inches deep and 10 inches in diameter; the oil should be 1 1/2 inches deep but reach no more than halfway up the sides of the pan. Alternatively, fill an electric deep fryer with oil according to the manufacturer's instructions. If you're using a pan, clip a deep-frying thermometer to the inside and place the pan over medium heat. Heat the oil to 375 degrees F. Adjust the heat to maintain that temperature while you prepare the shrimp. If you're using an electric deep fryer, set the temperature control to 375 degrees F.

Dredge the shrimp in the flour and shake off the excess. Fry the shrimp, about 10 at a time, for 1 minute, or until lightly browned. Remove the shrimp from the pan with a slotted spoon or strainer, and place on paper towels to drain. Toss the hot shrimp in the butter/hot sauce glaze, coating them completely. Serve warm with the blue cheese dipping sauce.

