



Spicy Shrimp

Servings: 8 cakes

Start by getting this:

**1 cup corn meal
1 1/2 cups water
1/3 cup fresh, seeded and
chopped jalapeno peppers
1 teaspoon salt
1/4 cup vegetable oil
Seafood alternatives: rock shrimp, spiny lobster, scallops**

Now, prepare!

Step One:

Combine all ingredients except oil and mix well. (The batter will be thin). Add just enough oil in the skillet to cover the bottom and heat to medium-high.

Step Two:

Spoon 3 tablespoons of cornmeal mixture in skillet. Cook until edges are browned, turn and cook until brown on the other side.

Step Three:

Remove from skillet and drain on absorbent paper. Set aside and keep warm. Serve with Shrimp Sauce.