

Oyster Po'boys

Yield: 4 sandwiches

Ingredients

- 2 cups shredded green cabbage
- 1 small carrot, shredded
- 1 small jalapeno, thinly sliced
- 1 lemon, juiced
- 1/8 cup mayonnaise
- ½ cup all-purpose flour
- ¼ cup corn meal
- 1 tbsp garlic powder
- 1 tsp salt
- 1 tsp black pepper
- 1 can [Crown Prince Natural Whole Oysters in Water](#), drained
- vegetable oil for frying
- 4 brioche hot dog buns



Directions

Combine cabbage, carrot, jalapeno, lemon and mayonnaise. Combine well. Taste and season as needed. Set aside.

Fill a medium saucepan halfway with vegetable oil and heat over medium high heat until hot.

In a small mixing bowl combine flour, cornmeal, garlic powder, salt and pepper. Dredge drained oysters into flour mixture. Place floured oysters into hot oil and fry until golden brown. Remove from oil and transfer to paper towel lined plate.

Buns can be toasted or left as is.

Assemble po'boys by filling buns with cabbage mixture and fried oysters.