

**FIRE HOUSE ROCKET SHRIMP – DINNER SPECIAL at  
THE SUN HOUSE RESTAURANT & BAR**

serve 4-6 persons

2 cups of flour

¼ teaspoon cracked black pepper

¼ teaspoon Caribbean Jerk seasoning

¼ teaspoon granulated garlic powder

¼ teaspoon cayenne pepper

Mix dry ingredients in a bowl

Beat 6 egg whites and ½ cup of milk together in a separate bowl

Place 16 shrimp in egg mixture then flour mixture and back again quickly in the egg mixture – place in frying pan with 2 cups of canola oil and fry until golden brown

**SAUCE**

½ cup A1 bold steak sauce

½ cup yellow mustard

1 cup ketchup

1 teaspoon Tabasco

1 teaspoon chili powder

1 teaspoon cayenne pepper

½ teaspoon Caribbean Jerk seasoning

Thoroughly mix all of the above to create the dipping sauce

