

# SEA SPIDERS

## STARTER RECIPE

### INGREDIENTS

- shrimp (10-20 count)
- mustard
- cornmeal
- flour



*As seen on season 2, episode 8.*

### DIRECTIONS

Remove heads from shrimp and then separate legs from the head. Coat legs in mustard then toss in cornmeal and flour mixture. Legs are then ready to be fried until golden brown.

Enjoy!