

Southern Style Seafood Tacos

½ package of House-Autry Spicy Hot Breader
2 limes
1 pound medium size shrimp, peeled and devined
8 large scallops cut in fourth
½ cup vegetable oil
4 burrito size tortillas
1 cup thinly shredded purple cabbage
4 cups mixed salad greens, washed and dried
½ red bell pepper thinly sliced
Favorite salsa or dressing

Place House-Autry Spicy Hot Breader on a piece of waxed paper. Squeeze lime juice over shrimp and scallops. Dredge shrimp and scallops in House-Autry Spicy Hot Breader, coat well.

Pour vegetable oil in a heavy skillet. Heat over medium high heat. Fry shrimp and scallops in oil until cooked throughout, about 5-7 minutes. Drain on paper towels.

To build tacos, Place 1 cup salad greens on each tortilla, top with ¼ cup purple cabbage add a few red pepper strips and top with ¼ of seafood. Fold bottom of tortilla a fourth of the way up and then fold over each side. Top with favorite salsa or dressing. Yield: 4 servings