

SPICED SHRIMP

Yield 100

Portion 4 Shrimp

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
60 cal	5 g	10 g	1 g	84 mg	100 mg	56 mg

Ingredient

SHRIMP,FROZEN,RAW,PEELED,DEVEINED
 WATER,BOILING
 VINEGAR,DISTILLED
 PEPPER,RED,GROUND
 MUSTARD,DRY
 CELERY SEED
 PAPRIKA,GROUND
 GINGER,GROUND
 MACE,GROUND
 CINNAMON,GROUND
 CLOVES,GROUND
 BAY LEAF,WHOLE,DRIED
 LETTUCE,FRESH,LEAF,RED
 LEMONS,FRESH

Weight

12 lbs
 2-1/8 lbs
 4-1/8 lbs
 1-1/8 oz
 2-3/8 oz
 7/8 oz
 1/2 oz
 1/4 oz
 1/4 oz
 1/4 oz
 1/4 oz
 1/8 oz
 3/8 oz
 4 lbs
 5-1/8 lbs

Measure

1 qts
 2 qts
 1/4 cup 2-1/3 tbsp
 1/4 cup 2-1/3 tbsp
 1/4 cup 1/3 tbsp
 2 tbsp
 1 tbsp
 1 tbsp
 1 tbsp
 1/3 tsp
 12 lf
 2 gal 1/8 qts
 13 each

Issue

6-1/4 lbs

Method

- 1 Place shrimp in boiling water, add vinegar and spices, cover; return to a boil. Uncover; reduce heat; simmer 2 to 3 minutes. CCP: Internal temperature must reach 145 F. or higher for 15 seconds. DO NOT OVERCOOK. Drain immediately.
- 2 Place shrimp in single layer on pans. CCP: Refrigerate at 41 F. or lower for use in Step 5.
- 3 Line individual serving dishes with lettuce.
- 4 Arrange 4 shrimp on lettuce in each dish. CCP: Hold for service at 41 F. or lower.
- 5 Serve shrimp with 1 lemon wedge. Cut 8 wedges per lemon.

Notes

- 1 In Step 3, prepared seafood cocktail sauce may be used.