

FRENCH FRIED SHRIMP

Yield 100

Portion 4 Each

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
272 cal	22 g	19 g	12 g	179 mg	569 mg	51 mg

Ingredient

SHRIMP,FROZEN,RAW,PEELED,DEVEINED
 FLOUR,WHEAT,GENERAL PURPOSE
 SALT
 PEPPER,BLACK,GROUND
 PAPRIKA,GROUND
 EGGS,WHOLE,FROZEN
 WATER
 BREADCRUMBS

Weight

35 lbs
 4-3/8 lbs
 3 oz
 1/4 oz
 1/3 oz
 2 lbs
 2-1/8 lbs
 2-7/8 lbs

Measure

1 gal
 1/4 cup 1 tbsp
 1 tbsp
 1 tbsp
 3-3/4 cup
 1 qts
 3 qts

Issue

Method

- 1 Wash shrimp; drain well.
- 2 Dredge shrimp in mixture of flour, salt, pepper, and paprika; shake off excess.
- 3 Combine beaten eggs and water. Dip shrimp in egg and water mixture; drain well.
- 4 Dredge shrimp in crumbs until well coated; shake off excess.
- 5 Deep fry 2 minutes or until golden brown. CCP: Internal temperature must reach 145 F. or higher for 15 seconds.
- 6 Drain well in basket or an absorbent paper. CCP: Hold for service at 140 F. or higher.