

TEMPURA SHRIMP

Yield 100

Portion 4 Shrimp

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
238 cal	16 g	18 g	11 g	173 mg	567 mg	81 mg

Ingredient

SHRIMP,FROZEN,RAW,PEELED,DEVEINED
TEMPURA BATTER

Weight

20 lbs

Measure

1 gal 2 qts

Issue

Method

- 1 Wash shrimp; drain well.
- 2 Prepare Tempura Batter, Recipe No. D 052 00. Dip shrimp into batter; deep fat fry at 350 F. for 2-1/2 minutes or until golden brown. CCP: Internal temperature must reach 145 F. or higher for 15 seconds.
- 3 Drain well in basket or an absorbent paper. CCP: Hold for service at 140 F. or higher.