

GUIDELINES FOR USING SHRIMP

Type Shrimp	Number of Shrimp A.P. per pound	Number of Shrimp per portion	Boiled		French Fried	
			Approx. A.P. lb per 100 portions	Approx. lb E.P. lb cooked	Approx. A.P. lb per 100 portions	Frying Time 350 F. Deep Fat Fryer
Shrimp, frozen, raw, unpeeled, regular	21 to 35 ...	5 to 8 ...	25 lb ...	11 lb ..	25 lb ..	2 minutes or until golden brown. (See Note 3)
Shrimp, frozen, raw, peeled, deveined	26 to 44 ...	5 to 8 ...	20 lb ...	11 lb ..	20 lb ..	2 minutes or until golden brown. (See Note 3)
Shrimp, cooked, dehydrated	212 to 247	7 to 8 ...	2.84 ...	10 lb 2 oz	2.84 ...	1½ minutes.
Shrimp, frozen, raw, breaded	28 or less	7 to 10	38 lb ..	3 to 4 minutes or until golden brown.

REVISION

(OVER)

- NOTE: 1. To rehydrate dehydrated cooked shrimp—for 100 Portions: Cover contents of 3½-No. 10 cn shrimp with 10½ qt lukewarm (90 F. to 100 F.) water to which 1¾ oz (2⅓ tbsp) salt has been added. Let stand 20 minutes. Drain; add to cooked sauce or cover; chill thoroughly for appetizer or salad use.
2. DO NOT ALLOW frozen breaded shrimp to thaw before cooking.
3. For Tempura Fried Shrimp, fry 2½ minutes or until golden brown.