

**SHRIMP CURRY**

Yield 100

Portion 3/4 Cup

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
191 cal	12 g	16 g	9 g	140 mg	480 mg	45 mg

**Ingredient**

<b><u>Ingredient</u></b>	<b><u>Weight</u></b>	<b><u>Measure</u></b>	<b><u>Issue</u></b>
SHRIMP,FROZEN,RAW,PEELED,DEVEINED	20 lbs		
WATER,BOILING	25-1/8 lbs	3 gal	
ONIONS,FRESH,CHOPPED	3 lbs	2 qts 1/2 cup	3-1/3 lbs
PEPPERS,GREEN,FRESH,CHOPPED	2 lbs	1 qts 2-1/8 cup	2-1/2 lbs
OIL,SALAD	3-7/8 oz	1/2 cup	
FLOUR,WHEAT,GENERAL PURPOSE	1-2/3 lbs	1 qts 2 cup	
OIL,SALAD	1-1/2 lbs	3 cup	
WATER,WARM	20-7/8 lbs	2 gal 2 qts	
APPLES,FRESH,MEDIUM,PEELED,CORED,CHOPPED	4-3/8 lbs	0 gal 4 qts	5-5/8 lbs
CELERY,FRESH,CHOPPED	1-5/8 lbs	1 qts 2-1/8 cup	2-1/4 lbs
CURRY POWDER	1-1/2 oz	1/4 cup 3 tbsp	
GINGER,GROUND	3/8 oz	2 tbsp	
PEPPER,RED,GROUND	1/8 oz	1/3 tsp	
GARLIC POWDER	3/4 oz	2-2/3 tbsp	
HORSERADISH,PREPARED	1-5/8 oz	3 tbsp	
SALT	2-1/2 oz	1/4 cup 1/3 tbsp	
MUSHROOMS,CANNED,STEMS & PIECES,CHOPPED,DRAINED	1-1/4 lbs	3-3/4 cup	
JUICE,LEMON	6-1/2 oz	3/4 cup	

**Method**

- 1 Place shrimp in boiling water; cover, return to a boil. Reduce heat; simmer 3 to 5 minutes; drain. DO NOT OVERCOOK. CCP: Hold at 41 F. or lower for use in Step 5.
- 2 Saute onions and peppers in salad oil or shortening 10 minutes or until tender.
- 3 Add flour to salad oil or shortening; blend thoroughly.
- 4 Cook until well browned, stirring frequently.
- 5 Gradually add water to flour mixture; cook until thick and smooth, stirring constantly.
- 6 Add sauteed vegetables.
- 7 Add apples, celery, curry powder, ginger, red pepper, garlic, horseradish and salt; simmer 20 minutes.
- 8 Add shrimp, mushrooms and lemon juice; simmer 2 to 3 minutes, stirring constantly. CCP: Internal temperature must reach 165 F. or higher for 15 seconds. Hold for service at 140 F. or higher.