

SAUCES, GRAVIES, AND DRESSINGS No.O 031 00
SHRIMP SAUCE

Yield 100

Portion 3/4 Cup

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
178 cal	10 g	19 g	6 g	130 mg	387 mg	188 mg

Ingredient

SHRIMP,FROZEN,RAW,PEELED,DEVEINED
 WATER
 MARGARINE,MELTED
 FLOUR,WHEAT,GENERAL PURPOSE
 RESERVED LIQUID
 MILK,NONFAT,DRY
 GARLIC POWDER
 ONION POWDER
 SALT
 DILL WEED,DRIED
 BASIL,DRIED,CRUSHED
 PEPPER,WHITE,GROUND
 CHEESE,PARMESAN,GRATED
 PARSLEY,FRESH,BUNCH,CHOPPED

Weight

18 lbs
 10-1/2 lbs
 1-1/8 lbs
 1-2/3 lbs
 27-1/8 lbs
 1-2/3 lbs
 3/4 oz
 5/8 oz
 5/8 oz
 5/8 oz
 7/8 oz
 1/3 oz
 14-1/8 oz
 2-1/8 oz

Measure

1 gal 1 qts
 2-3/8 cup
 1 qts 2 cup
 3 gal 1 qts
 2 qts 3 cup
 2-2/3 tbsp
 2-2/3 tbsp
 1 tbsp
 1/4 cup 1-2/3 tbsp
 1/4 cup 1-2/3 tbsp
 1 tbsp
 1 qts
 1 cup

Issue

2-1/4 oz

Method

- 1 CCP: Thaw shrimp under constant refrigeration at 41 F. or lower. Thoroughly rinse under cold running water; drain.
- 2 Bring water to a boil in steam-jacketed kettle or stock pot. Add shrimp; simmer 2 to 3 minutes. DO NOT OVERCOOK. Drain immediately. Reserve liquid to reconstitute milk. Spread shrimp on sheet pans in single layer; cover loosely. Coarsely chop cooled shrimp. Refrigerate product at 41 F. or lower for use in Step 6.
- 3 Blend together margarine and flour to form roux; stir until smooth. Cook roux 5 to 7 minutes.
- 4 Reconstitute milk; add garlic powder, onion powder, salt, dill weed, basil, and pepper. Stir to thoroughly rehydrate herbs.
- 5 Bring reconstituted milk mixture to a simmer; gradually add roux, stirring constantly. Simmer for 8 to 10 minutes or until thickened.
- 6 Add shrimp; simmer for 1 minute while stirring. CCP: Internal temperature must reach 145 F. or higher for 15 seconds.
- 7 Add cheese and parsley; stir. Remove immediately to serving pans. CCP: Hold for service at 140 F. or higher.