

CREOLE SHRIMP

Yield 100

Portion 8 Ounces

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
319 cal	50 g	21 g	4 g	140 mg	870 mg	121 mg

Ingredient

SHRIMP,FROZEN,RAW,PEELED,DEVEINED
 WATER,BOILING
 CREOLE SAUCE
 RICE,LONG GRAIN
 WATER,COLD
 SALT
 OIL,SALAD

Weight

20 lbs
 25-1/8 lbs
 8-1/2 lbs
 23 lbs
 1-7/8 oz
 1-1/2 oz

Measure

3 gal
 5 gal
 1 gal 1-1/4 qts
 2 gal 3 qts
 3 tbsp
 3 tbsp

Issue

Method

- 1 Place shrimp in boiling water; cover; return to boil. Reduce heat; simmer 5 minutes; drain. CCP: Refrigerate at 41 F. or lower for use in Step 5.
- 2 Prepare 2-1/2 recipes Creole Sauce, Recipe No. O 005 00 per 100 portions.
- 3 Combine rice, water, salt and salad oil; bring to a boil. Stir occasionally.
- 4 Cover tightly; simmer 20 to 25 minutes. DO NOT STIR.
- 5 Add shrimp to sauce; simmer until shrimp are heated through. DO NOT OVERCOOK. Stir occasionally. CCP: Internal temperature must reach 165 F. or higher for 15 seconds.
- 6 Serve over rice. CCP: Hold for service at 140 F. or higher.