

MEAT, FISH, AND POULTRY No.L 139 00
SHRIMP SALAD

Yield 100

Portion 1/2 Cup

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
124 cal	3 g	16 g	5 g	143 mg	408 mg	55 mg

Ingredient

SHRIMP,FROZEN,RAW,PEELED,DEVEINED
WATER,BOILING
CELERY,FRESH,CHOPPED
JUICE,LEMON
SALT
PEPPER,BLACK,GROUND
SALAD DRESSING,MAYONNAISE TYPE
LETTUCE,LEAF,FRESH,HEAD

Weight

20 lbs
25-1/8 lbs
6-1/3 lbs
8-5/8 oz
1-1/2 oz
1/8 oz
2 lbs
4 lbs

Measure

3 gal
1 gal 2 qts
1 cup
2-1/3 tbs
1/3 tsp
1 qts

Issue

8-2/3 lbs

6-1/4 lbs

Method

- 1 Place shrimp in boiling water; cover; return to boil; reduce heat; simmer 3 to 5 minutes; drain. CCP: Internal temperature must reach 145 F. or higher for 15 seconds. Chill.
- 2 Cut shrimp into halves or quarters.
- 3 Combine shrimp, celery, lemon juice, salt, and pepper.
- 4 Cover; refrigerate to chill thoroughly. CCP: Refrigerate at 41 F. or lower.
- 5 Just before serving, add salad dressing; toss lightly. CCP: Hold for service at 41 F. or lower.
- 6 Optional: Place 1 lettuce leaf on each serving dish; add salad, cover; refrigerate until ready to serve.