

SHRIMP COCKTAIL

Yield 100

Portion 4 Shrimp

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
83 cal	12 g	10 g	1 g	84 mg	480 mg	43 mg

Ingredient

SHRIMP,FROZEN,RAW,PEELED,DEVEINED
 WATER,BOILING
 SEAFOOD COCKTAIL SAUCE
 LETTUCE,ICEBERG,FRESH
 LEMONS,FRESH

Weight

12 lbs
 6-1/4 lbs
 4 lbs
 5-1/8 lbs

Measure

3 qts
 3 qts 1-3/8 cup
 13 each

Issue

4-1/3 lbs

Method

- 1 Place shrimp in boiling water and cover. Return to a boil; uncover; reduce heat; simmer 2 to 3 minutes. CCP: Internal temperature must reach 145 F. or higher for 15 seconds. DO NOT OVERCOOK. Drain immediately.
- 2 Place shrimp in single layer on pans. CCP: Refrigerate at 41 F. or lower for use in Step 5.
- 3 Prepare 1 recipe Seafood Cocktail Sauce, Recipe No. O 011 00. Cover; refrigerate for use in Step 6.
- 4 Line individual serving dishes with lettuce.
- 5 Arrange 4 shrimp on lettuce in each dish.
- 6 Place 2 tablespoons of sauce in each souffle cup. Serve shrimp with 1 lemon wedge. Cut 8 wedges per lemon. CCP: Hold for service at 41 F. or lower.

Notes

- 1 In Step 3, prepared seafood cocktail sauce may be used.