

**SPICED SHRIMP**

**Yield** 100

**Portion** 4 Shrimp

| Calories | Carbohydrates | Protein | Fat | Cholesterol | Sodium | Calcium |
|----------|---------------|---------|-----|-------------|--------|---------|
| 60 cal   | 5 g           | 10 g    | 1 g | 84 mg       | 100 mg | 56 mg   |

**Ingredient**

SHRIMP,FROZEN,RAW,PEELED,DEVEINED  
 WATER,BOILING  
 VINEGAR,DISTILLED  
 PEPPER,RED,GROUND  
 MUSTARD,DRY  
 CELERY SEED  
 PAPRIKA,GROUND  
 GINGER,GROUND  
 MACE,GROUND  
 CINNAMON,GROUND  
 CLOVES,GROUND  
 BAY LEAF,WHOLE,DRIED  
 LETTUCE,FRESH,LEAF,RED  
 LEMONS,FRESH

**Weight**

12 lbs  
 2-1/8 lbs  
 4-1/8 lbs  
 1-1/8 oz  
 2-3/8 oz  
 7/8 oz  
 1/2 oz  
 1/4 oz  
 1/4 oz  
 1/4 oz  
 1/4 oz  
 1/8 oz  
 3/8 oz  
 4 lbs  
 5-1/8 lbs

**Measure**

1 qts  
 2 qts  
 1/4 cup 2-1/3 tbsp  
 1/4 cup 2-1/3 tbsp  
 1/4 cup 1/3 tbsp  
 2 tbsp  
 1 tbsp  
 1 tbsp  
 1 tbsp  
 1/3 tsp  
 12 lf  
 2 gal 1/8 qts  
 13 each

**Issue**

6-1/4 lbs

**Method**

- 1 Place shrimp in boiling water, add vinegar and spices, 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 Line individual serving dishes with lettuce.
- 4 Arrange 4 shrimp on lettuce in each dish. CCP: Hold for service at 41 F. or lower.
- 5 Serve shrimp with 1 lemon wedge. Cut 8 wedges per lemon.

**Notes**

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