



EGG HARBOR

SEAFOOD

THE TASTE OF FRESH | BY RASTELLI

# Peeled & Deveined Shrimp



## BLACK TIGER AND VANAMEI SHRIMP FROM VIETNAM

Shrimp is cut fresh and flash frozen to lock in the sweet fresh flavor.

### AVAILABLE IN BLACK TIGER:

P&D Raw Tail On

6/8 ct 5/2 #

8/12 ct 5/2#

13/15 ct 5/2 #

16/20 ct 5/2 #

21/25 ct 5/2#

26/30 ct 5/2#

P&D Ckd. Tail On

13/15 ct 5/2 #

16/20 ct 5/2 #

### AVAILABLE IN VANAMEI:

Shell on IQF 41/50 10/2#

Shell on IQF 51/60 10/2#

P&D 21/25 5/2#

P&D 26/30 5/2#

Brkn P&D IQF 60/80 6/3#

Brkn P&D IQF 90/100 6/3#



Product of Vietnam

### FRESH FACTS:

- Finest farm raised black tiger shrimp
- Uniform sizing for consistent plate presentation
- Labor saving and has excellent flavor profile

# *the taste of fresh serving suggestions*

## STUFFED BROILED SHRIMP WRAPPED WITH BACON



16 pcs. 13/15 **Peeled and Deveined Shrimp**

1 tbsp. of butter

3 green onions, finely chopped

1/2 cup finely chopped green bell pepper

1/4 tsp. garlic powder

4 1/2 tsp. heavy cream

1 tbsp. Dijon mustard

Dash of cayenne pepper

1/2 cup cracker crumbs

1/4 cup mayonnaise

1 egg

2 tbsp. of fresh parsley leaves

1/2 lemon, juiced

1 lb. of crab meat (jumbo lump or lump)

12 slices of bacon, halved crosswise

### ESTIMATED COST TO PRODUCE

\$ \_\_\_\_\_ PER PORTION

### DIRECTIONS

Melt butter in skillet over medium heat and cook green peppers, onions and garlic powder until vegetables are tender. Place in mixing bowl and add cream, mustard and cayenne pepper and mix well. Add cracker crumbs, mayonnaise, egg, parsley and lemon juice. Mix well. Gently fold in crab meat until well distributed and set aside in refrigerator. Take shrimp and cut down the bottom center to tail. Stuff each shrimp with an equal amount of crab filling and wrap with bacon and secure with toothpick. Place on oiled baking sheet in a 350 degree oven about 15-20 minutes until bacon is crisp and shrimp are pink. (Goes great with a pesto cream sauce.) **Yields 4 servings**

## JUMBO SHRIMP MARSALA WITH PORTABELLA MUSHROOMS



28-30 U-15 **Peeled and Deveined Shrimp**

2 tbsp. olive oil

5 tbsp. chopped scallions

5 tbsp. chopped sweet red onions

4-5 medium size Portabella mushroom caps

Pinch of chopped garlic

Pinch of rosemary

1 cup brown sauce reduction

1/4 cup Marsala wine

Salt and pepper to taste

### ESTIMATED COST TO PRODUCE

\$ \_\_\_\_\_ PER PORTION

### DIRECTIONS

Take cleaned shrimp and split down the back with out separating the halves; heat olive oil; add shrimp, scallions, chopped onions, portabella mushrooms, garlic and rosemary. Cook over high heat until pink. Remove shrimp and set aside. Deglaze pan with half of Marsala wine. Add brown sauce reduction and simmer for 5 minutes. Add remaining wine along with shrimp and continue to simmer for 5 more minutes. Season with salt and pepper to taste. **Yields 4-5 servings**