



EGG HARBOR

SEAFOOD

THE TASTE OF FRESH | BY RASTELLI

Tempura Shrimp Mini Ebi Shrimp



SWEET TENDER VANAMEI SHRIMP

Tempura is hand cut and dipped in a light tempura batter. Mini Ebi is rolled in a Japanese style breading.

AVAILABLE:

Tempura Ebi
41/50 6/2#

Mini Ebi Fry
41/50 5/2#



FRESH FACTS:

- Prepared by hand to create homemade appearance
- Perfect size for menu versatility
- Perfect for kids' meals or appetizers with house dipping sauce

Products of Vietnam

the taste of fresh serving suggestions

BUFFALO SHRIMP APPETIZER WITH HOME MADE BLUE CHEESE DRESSING



20-24 pcs. of **Tempura Shrimp** or **Mini Ebi Shrimp**
1/2 cup Pistol Pete's buffalo sauce
Drop of honey
Pinch of dried parsley flakes

2 cups fresh made blue cheese dressing (recipe below)
4-5 pcs. each of red bell pepper, carrot and celery sticks

Blue Cheese Dressing

1 small onion, chopped fine
1 cup mayonnaise
1/3 cup salad oil
2 tbsp. sugar
2 tbsp. vinegar
1 tsp. prepared mustard

1/4 tsp. celery seed
Dash of pepper
1/2 tsp. salt
1/2 tsp. paprika
1 cup crumbled blue cheese

ESTIMATED COST TO PRODUCE

\$ _____ PER PORTION

Add all ingredients to blender except crumbled blue cheese and blend until smooth. Remove dressing from blender and fold in blue cheese. Cover and chill 1 hour before serving.

DIRECTIONS

Fry Tempura Shrimp in fryer set at 350 degrees for 4-5 minutes. When done remove and add to large bowl along with hot sauce, honey and parsley flakes, and toss well to coat. Next assemble plate with shrimp, red pepper sticks, carrot sticks and celery sticks. Add fresh blue cheese dressing and serve. **Yields 2 servings**

SHRIMP WITH SNOW PEAS IN SOY SAUCE



16 pcs. **Tempura Shrimp** or **Mini Ebi Shrimp**
2 cups cleaned snow peas
1 tbsp. peanut oil
1/2 red pepper, fine diced

Pinch of red pepper flakes
1 clove garlic, minced
1 cup uncooked rice
1 cup soy sauce

DIRECTIONS

Begin by steaming rice. Next In a large skillet or wok begin to heat oil. When heated add snow peas, diced red peppers and minced garlic and cook for 2-3 minutes. Next add soy sauce along with shrimp and toss well. Simmer 2-3 minutes more. When done remove from heat and serve over bed of rice. **Yields 2 servings**

ESTIMATED COST TO PRODUCE

\$ _____ PER PORTION



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