

RAW SHRIMP

Size: 13/15 Peeled, Deveined, Tail On.

Ingredients: shrimp, salt, sodium phosphates

Contains: Crustaceans



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Preparation: Place frozen shrimp in a strainer under cold running water for approximately 5 min until thawed. Keep shrimp in refrigerator until ready to cook. Do not refreeze.

Saute Shrimp: Heat 4 oz butter in skillet. Add thawed, peeled shrimp, saute on medium heat about 6 min. Add 1/2 sliced mushrooms, 2 tbsp chopped green onions, 1/2 white wine, 1 tsp basil, 1 tsp celery salt and saute an additional 5 min. Serve over steamed rice.

Cocktail Shrimp: Add thawed peeled and deveined shrimp to boiling water. Cook for 2-3 min or until shrimp are orange in colour. Immediately rinse shrimp in cold water for 1 min, then drain and serve with your favourite sauce.