

SHRIMP BUTTERFLY PROCEDURE

4/23/2021

YIELD: As Needed

SHELF LIFE: 2 days

EQUIPMENT: 4 Hotel pans, blue cutting board, paring knife, 1/6 pans with lids

AMOUNTS

INGREDIENTS

As Needed Thawed Shrimp (21/25 count - Tail On)

PROCEDURE

1. Thaw shrimp according to [Shrimp Thawing Procedure](#)
2. Fill 2 plastic hotel pans with ice, and place an empty hotel pan on top of each iced hotel pan.
3. Empty the shrimp from the packaging into an empty hotel pan, and inspect the shrimp for quality and size standards.
4. Lay each shrimp across the palm of your hand with the back of the shrimp facing up.
5. Starting at the tip of the meat, use a paring knife to make a 1/2" deep cut along the back of the shrimp.
NOTE: The cut must extend from the tip of the meat to two-thirds of the length of the shrimp.
6. As the shrimp are butterflied, transfer the shrimp to the other empty hotel pans so that they remain iced, and complete the process for the other shrimp.
7. Once all shrimp has been butterflied, count out and transfer 60 shrimp per 1/6 pan. Cover with lid.
NOTE: Counting out and portioning the 60 shrimp per 1/6 pan allows for ease of counting on hand inventory.
8. Label, Date, and Rotate.

C: Grayish white; 1/2" deep butterfly.

T: Firm not slimy; no broken shrimp; tails on; not excessively wet.

F/A: Fresh seafood aroma; not foul or overly fishly; no ammonia aroma.

HR: 1/6 pan w/ lids; Refrigerated.

SL: 2 days