

# SHRIMP THAWING PROCEDURE

3/1/2021

**YIELD: 10 pounds**

**SHELF LIFE: In Thaw: 8-19 hours; Thawed: 4 days**

**EQUIPMENT:** Lexan, liquid measuring cup, dry measuring cup, whisk

## **AMOUNTS**

## **INGREDIENTS**

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<b>2 gallons</b>	<b>Cold Water</b>
<b>10 lbs</b>	<b>Frozen Shrimp</b>

## **SLOW THAW PROCEDURE**

1. Measure the water into a lexan.
2. Remove the shrimp from the bag and soak in the water for a minimum 8 hours and a maximum of 19 hours.  
**NOTE: Be sure to date AND mark the time on the lexan.**
3. Once fully thawed, drain the shrimp in a collander, and portion according to shrimp portion recipes.

**\*\*The goal is to thaw what will be portioned the next day\*\***