

KIDS FRIED SHRIMP

8/30/2024

Plate: 8" Round Blue or Green Plate

To Go: Small 1 Compartment with 8 oz. Squat

STEP #1: INGREDIENTS

1 each [Shrimp 40/50 Portions \(4 wz\)](#)

To Dust Seasoned Flour

To Batter Seafood Buttermilk

To Bread Seasoned Flour

SET-UP / GARNISH: INGREDIENTS

1 each Choice of Side

STEP 1: TO COOK

1. **Using the OPEN FINGER METHOD**, tumble the shrimp in the flour, making sure to coat the entire surface.
 2. Gather the shrimp together in a culinary basket, and shake vigorously to get a very fine dusting.
 3. Submerge the shrimp in the batter, using a spatula to help coat every shrimp.
 4. Raise the basket, and **tap against the pan 3 times** to remove excess batter.
 5. **Using the OPEN FINGER METHOD** again, tumble and flip the shrimp in the flour. Tumbling incorporates air into the flour, achieving the desired "SPIKES."
- NOTE: "Spiking" increases the volume of the breading, resulting in a lighter and crispier product.**
6. Gather the shrimp together, and place inside a culinary basket. GENTLY shake the basket to get rid of excess flour.
 7. **Lower a fryer basket into the fryer oil**, then carefully dump the shrimp from the culinary basket into the fryer basket.
 8. **Fry for 2 1/2 minutes**, then drain on a sav-a-day. **SET A TIMER!**

SET UP / GARNISH

Reference the attached pictures for plating setup and garnishing.

1. Place the shrimp on the right side of the plate, stacking them to achieve as much height as possible.
NOTE: Placed the side item centered on top of a beverage napkin on the left of half of the plate.
NOTE: If french fries are ordered, they will be placed directly on the left of half of the plate.
NOTE: If green beans are ordered, they will be placed on the sides tray and served off the plate. The shrimp are to be placed centered on the plate.

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