

ADD GRILLED SHRIMP (LARGE)

Date: 4/17/2023

Plate: Baker's Dish

STEP #1: INGREDIENTS

1 each	<u>Shrimp Butterfly Portions (6 each)</u>
4 shakes	Seafood Seasoning
1/2 vz	Vegetable Oil

Procedure

Step #1:

- Empty the portion bag of shrimp into a 1/6 pan.
- Ladle 1/2 vz of vegetable oil into the 1/6 pan.
- Shake the Seafood seasoning on top of the shrimp, then toss to evenly coat.

NOTE: the 1/6 pan must be changed out after seasoning 5-6 portions in order to prevent excessive pick up of residual seasoning.

Step #2:

- Lay the seasoned shrimp on a 375 ° flat top and allow to cook until the underside has turned white and is no longer raw.
- Use a metal spatula to flip the shrimp over, and allow to cook until the shrimp are pink and slightly curled. **DO NOT OVER COOK THE SHRIMP!!**
- Place in a baker's dish, and place in the expo window for plating.

