



Recipes

PROGRAM 13 - SEGMENT 4

Shrimp Pimp Recipes

SHRIMP ROLLS

INGREDIENTS

26/30 White Shrimp, peeled, deveined, tail off
Canola Oil for deep-frying
4 Soft French Rolls
Baby Greens
Roma Tomatoes, sliced

METHOD

In a high-sided skillet bring canola oil to 350 degrees.

Cover the Shrimp in the batter and individually submerge them gently into the oil. Keep them separated. Turn at 1 minute, the entire cooking process should take 2 minutes. Remove and set on dry paper towels.

Use a soft roll so you can butter and toast the bread prior to serving. Hard crust breads will fall apart after toasting. The butter in the roll adds to the over all flavor of the sandwich.

Place the Remoulade sauce on the roll, just about 2 tablespoons. Over stuff the sandwich with the Fried Shrimp. Cover with Baby Greens and another tablespoon of the Remoulade.

Top with Roma Tomatoes and serve.

All recipes displayed with kind permission from Shrimp Pimp. Results may vary.