

TEST RECIPE

CRISPY SHRIMP & GRITS

5/20/2025

Plate: Black Crackle or Blue Bowl

To Go: 1 Compartment

STEP #1: INGREDIENTS

6 each

Shrimp Butterfly

to dust

Seasoned Flour

to batter

Seafood Buttermilk

to Bread

Seasoned Flour

3 Shakes

Seafood Seasoning

STEP #2: INGREDIENTS

4vz

Etouffee - Prepped

SETUP / GARNISH

#6 scoop

Grits

1/2 TBL

Green Onions - Chopped

STEP 1: TO COOK

- Count out butterfied shrimp.
- Using the open finger method**, tumble the shrimp in the flour. **Make sure to spread apart the butterfied sections so that the breading can reach all surfaces.**
- Gather the shrimp together in a culinary basket, and shake vigorously to get a very fine dusting.
- Submerge the shrimp in the batter, using a spatula to help coat every shrimp.
- Raise the basket, and **tap against the pan 3 times** to remove excess batter.
- 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.
- Gather the shrimp together, and place inside a culinary basket. **Gently** shake the basket to get rid of excess flour.
- Lower a fryer basket into the fryer oil**, then carefully dump the shrimp from the culinary basket into the fryer basket.
- Fry for 2 minutes**, then drain on a sav-a-day. **SET A TIMER!!**
- Shake the Seafood Seasoning **evenly** over top the fried shrimp in the sav-a-day.

STEP 2: TO COOK

- Add the etouffee sauce into an amber 1/9 pan, cover with lid and **microwave for 45 seconds.**

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SET UP / GARNISH

Reference the attached pictures for plating setup & garnishing.

1. Scoop a #6 scoop of grits into the center of the bowl.
2. Pour the contents of the 1/9 pan over top of the grits.
NOTE: Keep the sauce off the rim of the plate.
3. Receive the fried shrimp from the Fry Station, and using tongs, place the fried shrimp **tails out, evenly spaced** around the grits.
4. Sprinkle the chopped green onions "**Coast to Coast**" over the entire dish.

