

TEST RECIPE

CRISPY SHRIMP & GRITS - HARAHAH ONLY

5/20/2025

Plate: Black Crackle or Blue Bowl

To Go: 1 Compartment

STEP #1: INGREDIENTS

1vz Vegetable Oil

6 each Shrimp Butterfly

to dust Seasoned Flour

6 Shakes Seafood Seasoning

STEP #2: INGREDIENTS

4vz Etouffee - Prepped

SETUP / GARNISH

#6 scoop Grits

1/2 TBL Green Onions - Chopped

STEP 1: TO COOK

1. Ladle vegetable into a skillet and allow to heat.
2. While oil is heating, Count out butterfied shrimp.
3. **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.**
4. Gather the shrimp together in a culinary basket, and shake vigorously to get a very fine dusting.
5. Placed the **butterfied sides** of the shrimp down into the heated oil.
6. Sprinkl **6 shakes** of seafood seasoning "**coast to coast**" **evenly** over the shrimp.
7. Once the butterfied side has browned, then rotate to each flat side to brown.

STEP 2: TO COOK

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

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. Using tongs, place the shrimp **tails out, evenly spaced** around the grits.
4. Sprinkle the chopped green onions "**Coast to Coast**" over the entire dish.

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