

Shrimp Creole

Recipe Name: Shrimp Creole

Category: U.S. Farm-Raised Shellfish

HACCP Process: 1 – No Cook 2 – Cook & Same Day Serve 3 – Cook, Cool, Reheat, Serve 4 – SOP Controlled

Ingredients:	For: 24 Servings		Directions: Remove the shrimp in gallons from refrigeration right before cooking. CCP below 41 degrees
	Weight	Measure	
Freshwater Shrimp	8 lbs	3 portions per pound	
Make the Creole Sauce first.			
White onions, medium diced	1 cup	2 ea onions	Medium dice the onions.
Garlic cloves, fine chopped		4 each	Finely chop the garlic.
Olive oil	4 fl oz.	½ cup	Pour the olive oil in a cold sauce pan, add the onions & garlic and sweat without color until the onions are tender.
Red Peppers, medium diced	1 cup		Dice the red peppers, green peppers and celery the same size as the onions.
Green Peppers, medium diced	1 cup		Add the peppers and celery to the onions & garlic.
Celery, medium diced	2 cups		Heat slowly to evenly heat through.
Tomatoes, diced in juice	4 lbs		Strain the diced tomatoes (save the juice), add to saucepan
Vegetable broth	1 quart		Stir in the tomatoes and bring to a simmer, covered.
			Add the vegetable broth and the strained tomato juice.
			Taste and hold in a steam table to keep the Creole Sauce above 135 degrees (CCP) as the shrimp are being cooked.
Olive oil	4 fl. oz..		Heat the oil in a large skillet. Toss in the freshwater shrimp and quickly cook. Once the shrimp have cooked, add the hot Creole Sauce and mix together. Adjust seasoning and heat depending on your population.
Serve in a bowl with Creole Rice in the center with the 8 ounces of Shrimp Creole ladled around the boiled rice.			

Serving Size 8 fluid ounces

Pan Size

Oven Temperature & Baking Time:

Temperature

Minutes

Yield 24 servings

Number of Pans

Convection

