

ANATOMY OF THE PLATE



BATON ROUGE BBQ SHRIMP

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This spicy buttery peel-and-eat-shrimp dish is perfect for your Marti Gras specials menu. Not only is it a popular and traditional meal on Fat Tuesday, but it is so simple to make it practically makes itself!
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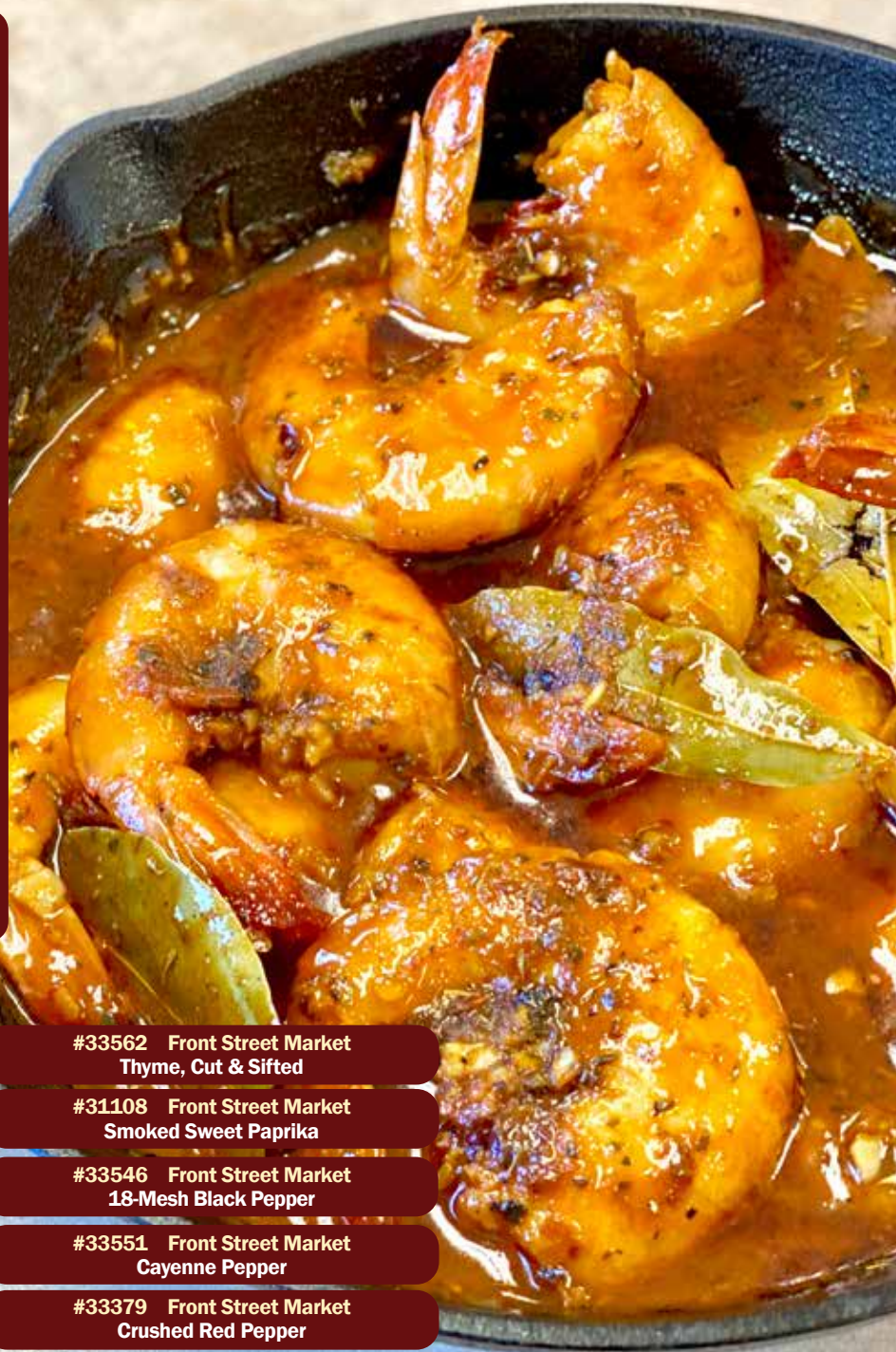
COST OF GOODS: \$8.00

SUGGESTED MENU PRICE: \$23.00

FOOD COST: 34%

GROSS PROFIT: \$15.00
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Believe it or not all the ingredients except the shrimp are placed in a cast iron skillet and brought to a simmer. Once the sauce has reduced by half add the shrimp and allow to cook for another 4-5 minutes until done. The trick for a creamy smooth sauce is to simmer slowly and shake the pan so everything blends nicely. Do not stir or the butter may break. Serve with white rice, warm crusty bread & a whole bunch of napkins (#33019). ENJOY!



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| 1 | #5281 Ocean Garden U/15 Shell-On White Shrimp | 9 | #33562 Front Street Market Thyme, Cut & Sifted |
| 2 | #36268 Front Street Market Premium Chicken Base (GF, No MSG) | 10 | #31108 Front Street Market Smoked Sweet Paprika |
| 3 | #43897 Ambrosia Chablis White Cooking Wine | 11 | #33546 Front Street Market 18-Mesh Black Pepper |
| 4 | #4829 Lea & Perrins Worcestershire Sauce (Gallon) | 12 | #33551 Front Street Market Cayenne Pepper |
| 5 | #3338 Realemon 100% PET Lemon Juice | 13 | #33379 Front Street Market Crushed Red Pepper |
| 6 | #5042 Oatka Unsalted Butter Prints | 14 | #2891 Diamond Crystal Coarse Kosher Salt |
| 7 | #46360 Front Street Market Chopped Garlic (In Water) | 15 | #33448 Front Street Market Whole Bay Leaves |
| 8 | #33540 Front Street Market Whole Oregano Leaves | | |

FRESH INGREDIENTS EQUAL DELICIOUS IDEAS WHEN YOU CHOOSE PALMER FOODS!