



SHRIMP RECIPES

CARIBBEAN JERK SHRIMP TACOS

INGREDIENTS

- Fresh Shrimp (small to medium size)
- Flour Tortillas
- Slaw Mix
- Chopped Cilantro
- EVOO and Butter (use equal portions)
- Jamaican Jerk Seasoning

ADD ONS

- Mayo
- Jamaican Jerk Seasoning

SIDE ITEMS

- Chips
- Guacamole
- Mango Salsa
- Limes

INSTRUCTIONS

1. Peel and Devine Shrimp. Remove tails
2. Toss Shrimp with Jerk Seasoning
3. Saute Shrimp in Butter and EVOO till Pink - 3 to 5 minutes
4. Mix Mayo and Jerk Seasoning and Toss over Slaw Mix
5. Heat Tortillas in oven or microwave
6. Assemble Tacos with Slaw Mix, Shrimp and squeeze of lime





NEW ORLEANS STYLE BBQED SHRIMP

INGREDIENTS

- Fresh Shrimp (medium to large size)
- Butter
- Garlic (minced/chopped)
- Worcestershire sauce
- Black Pepper
- Creole/Seafood Rub
- Lemons

SIDE ITEMS

- Garden Salad
- Fresh French Bread (warm)
- White Rice

INSTRUCTIONS

1. Peel and Devine Shrimp (leave tails on)
2. Cut butter into cubes
3. Heat Garlic, Butter, Worcestershire sauce, pepper and seasoning
4. Once simmering, add Shrimp
5. Cut lemons in half and squeeze juice into pan, add lemon halves to pan
6. Swirl the pan while adding remaining butter until emulsified
7. Remove lemon halves and discard
8. Transfer all to large bowl
9. Serve with Rice and plenty of bread for sopping

PINEAPPLE BLACKENED SHRIMP BOATS

INGREDIENTS

- Fresh Shrimp (medium size)
- Pineapple - Fresh
- Corn
- Red Pepper
- Red Onion
- Cooked Brown Rice
- Butter & EVOO
- Cajun Seasoning, Seasoned Salt, Old Bay

ADD ONS

- Sliced Scallions/Green Onion - Chopped
- Cilantro

INSTRUCTIONS

1. Core and chop Pineapple (will not need all)
2. Cook Rice according to package
3. Saute pineapple, corn, onion, pepper in butter until cooked. 5-7 minutes. Set aside
4. Pat Shrimp dry and coat in seasoning
5. Blacken shrimp in oiled pan over med high heat until fully cooked
6. Mix cooked rice with pineapple mix and shrimp
7. Garnish with cilantro and green onions