

77441: GRILL PO BOY SHRIMP BASKET

Portion: 1 Basket	\$1.90	12 Portions	\$22.83	24 Portions	\$45.65	36 Portions	\$68.48	48 Portions	\$91.30
SHRIMP RAW BREADED POPCORN		1 LB 14 OZ	\$5.86	3 LB 12 OZ	\$11.71	5 LB 10 OZ	\$17.57	7 LB 8 OZ	\$23.43
DEEP FAT FRYING OIL		2 CUP	\$0.83	1 QRT	\$1.66	1 QRT 2 CUP	\$2.50	2 QRT	\$3.33
PARISIEN BREAD		3 EACHES	\$5.53	6 EACHES	\$11.05	9 EACHES	\$16.58	12 EACHES	\$22.11
TOMATOES 5X6, sliced 3/8"		24 EACHES	\$1.01	48 EACHES	\$2.02	72 EACHES	\$3.03	96 EACHES	\$4.05
ICEBERG LETTUCE, shredded		12 OZ	\$0.75	1 LB 8 OZ	\$1.49	2 LB 4 OZ	\$2.24	3 LB	\$2.98
DILL PICKLE CHIPS		6 OZ	\$0.25	12 OZ	\$0.49	1 LB 2 OZ	\$0.74	1 LB 8 OZ	\$0.98
ZATARAIN'S CREOLE SEASONING		1 TBS	\$0.02	2 TBS	\$0.05	3 TBS	\$0.07	4 TBS	\$0.09
REMOULADE SAUCE W/HORSERADISH R 71749		4 2 TB PORTIONS	\$0.35	8 2 TB PORTIONS	\$0.69	12 2 TB PORTIONS	\$1.04	16 2 TB PORTIONS	\$1.39
CONDIMENT		12 EACHES	\$1.08	24 EACHES	\$2.16	36 EACHES	\$3.24	48 EACHES	\$4.32
PICKLE SPEAR, optional		12 EACHES	\$1.02	24 EACHES	\$2.03	36 EACHES	\$3.05	48 EACHES	\$4.07
FRENCH FRIES R 73113		12 7 OZ PORTIONS	\$6.14	24 7 OZ PORTIONS	\$12.28	36 7 OZ PORTIONS	\$18.42	48 7 OZ PORTIONS	\$24.56

- Methods:
1. Deep fat fry shrimp in listed oil, according to manufacture's directions. CCP- Minimum internal temperature is 145°F (for 15 seconds). CCP- Drain well and hold hot at 140°F or above for service no longer than 30 minutes.
 2. Cut each parisien loaf into 4 equal portions. Split roll, leaving a hinge. Tear out some bread from the crown and heel of roll to create a "boat" to better hold fillings. Save bread for croutons or other uses.
 3. Place a 1/2 cup (2 1/2 oz) of shrimp on heel of roll, top with 2 slices of tomato, 1 oz shredded lettuce and 5 pickle slices (1/2 oz)
 4. Season with 1/4 tsp creole seasoning and drizzle 2 tsp remoulade sauce over fillings
 5. Place crown of roll on sandwich to close and serve immediately
 6. In a 3 lb paper lined boat, place 7 oz cooked french fries and top with sandwich
 7. Offer condiments such as hot sauce, on the side. Pickle spear is optional and not included in nutrition analysis

Shelf Life: If leftover, do not reuse

Per Portion

- .25 each parisien roll
- 1/2 cup breaded popcorn shrimp (2.5 oz)
- 2 slices tomato
- 1 oz iceberg lettuce, shredded
- 5 each dill pickle slices (1/2 oz)
- .25 tsp Zatarains creole seasoning
- 2 tsp remoulade sauce w/horseradish

Allergens (including sub recipes): Milk, Shellfish, Wheat, Soybean, Gluten, Fish, Eggs

Vegan Type: Non Vegan

Optional: condiments, pickle spear
7 oz cooked french fries

Sub Recipe 71749: SAUCE REMOULADE W/HORSERADISH

Portion: 2 TB	\$0.09	4 Portions	\$0.35	8 Portions	\$0.69	12 Portions	\$1.04	16 Portions	\$1.39
MAYONNAISE		6 TBS	\$0.20	12 TBS	\$0.41	1 CUP 2 TBS	\$0.61	1 CUP 8 TBS	\$0.81
HORSERADISH		1/3 TSP	\$0.01	2/3 TSP	\$0.02	1 TSP	\$0.02	1 1/3 TSP	\$0.03
KETCHUP		2 1/8 TSP	\$0.02	1 TBS 1 1/3 TSP	\$0.04	2 TBS 1/2 TSP	\$0.05	2 TBS 2 5/8 TSP	\$0.07
DIJON MUSTARD		1 TSP	\$0.04	2 TSP	\$0.08	1 TBS	\$0.12	1 TBS 1 TSP	\$0.16
RED ONIONS, diced 1/8"		1/8 OZ	\$0.01	1/3 OZ	\$0.02	1/2 OZ	\$0.03	2/3 OZ	\$0.04
CAPERS, chopped		1 TSP	\$0.04	2 TSP	\$0.07	1 TBS	\$0.11	1 TBS 1 TSP	\$0.15
PARSLEY, fresh, chopped		1/2 TSP	\$0.01	1 TSP	\$0.02	1 1/2 TSP	\$0.03	2 TSP	\$0.04
TARRAGON, fresh, chopped		1/2 TSP	\$0.02	1 TSP	\$0.03	1 1/2 TSP	\$0.05	2 TSP	\$0.06
WORCESTERSHIRE SAUCE		1/8 TSP	\$0.00	1/8 TSP	\$0.00	1/4 TSP	\$0.00	1/3 TSP	\$0.00
TABASCO SAUCE		1/8 TSP	\$0.01	1/8 TSP	\$0.01	1/4 TSP	\$0.02	1/3 TSP	\$0.03

- Methods:
1. Combine all ingredients and mix well to combine.
 2. CCP- Hold refrigerated at 40°F or below for service

Shelf Life: Use within 3 days.

Sub Recipe 73113: GRILL CORE FRENCH FRIES 7 OZ

Portion: 7 OZ	\$0.51	12 Portions	\$6.14	24 Portions	\$12.28	36 Portions	\$18.42	48 Portions	\$24.56
FRENCH FRIES 5/16" THIN FLAVORLASTS		5 LB 4 OZ	\$4.11	10 LB 8 OZ	\$8.21	15 LB 12 OZ	\$12.32	21 LB	\$16.42
DEEP FAT FRY OIL		2 CUP	\$0.83	1 QRT	\$1.66	1 QRT 2 CUP	\$2.50	2 QRT	\$3.33
KETCHUP		3 CUP	\$1.20	1 QRT 2 CUP	\$2.40	2 QRT 1 CUP	\$3.60	3 QRT	\$4.81

Methods: 1. Deep fat fry french fries according to manufacture's directions, drain well
 2. CCP- Hold hot at 140°F or above for service

Shelf Life: If leftover, do not reuse.

Allergens (including sub recipes):

Vegan Type: Vegan