



EATING SHRIMP

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This is a very simple recipe and I am sure everyone who loves seafood will love eating Shrimp Creole. This Creole sauce is really versatile, one can just add chicken cubes, lobster chunks, mussels or clams any seafood will do.

For every wild caught shrimp, an estimated 8-10 animals are taken as bycaught– meaning they are caught accidentally and usually killed and discarded. This often includes endangered species such as sea turtles, as well as protected and undersize fish, as well as species such like sea stars and sponges that may be of little direct value to us, but are crucial in maintaining marine ecosystems.

Description

These shrimp have an appetite for all kinds of freshwater algae, but will not harm plants. Very hardy and easy to keep, they are compatible with koi and small community fish.

We can supply Ecuadorian farm raised shrimp with value added, coconut coated shrimps, bread coated shrimps, butterfly cut shrimps, skewed, both raw and cook
Just defrost and cook in pan, oven, or barbecue.

Shrimp storage

Wash and sanitize your hands, the kitchen sink, counter top, and any other surfaces which will come in contact with the shrimp. Dissolve 2 tablespoonfuls of liquid laundry bleach in 1 gallon of tap water for a simple, yet effective, sanitizing solution. Thoroughly wash the shrimp using plenty of cool tap water. Head shrimp promptly. Heading reduces the amount of ice and storage space required because the head accounts for 35 to 40 percent of the shrimp's body weight. Shrimp heads also contain over 80 percent of the spoilage bacteria found in shrimp. Therefore, headed shrimp are less likely to spoil than those with heads. Leave the shells on shrimp tail meat because they help reduce drying out (freezer burn) during frozen storage.

Note : - Rate of the products Mention in the Website will be verified by day to day fluctuation in the Indian Agro Market Actual Rate of the Products will be provide at the time of final Confirmation of Order.





Shrimp Cooking

If you want to eat the shrimp fresh, mix them with ice and store in the refrigerator. Uncooked shrimp should not be kept on ice in the refrigerator for more than 3 to 4 days.

Maintain Quality and Safety

Storage does not improve the quality of any food. The quality of a food will also not decrease significantly during storage as long as the food is stored properly and used within the recommended time frame.

Quality is not the same as safety. A poor-quality food may be safe, such as overripe fruit or soured pasteurized milk. An unsafe food may have good quality in terms of appearance and taste, but have a high (unsafe) bacterial count. For example, cooked chicken may be placed on a plate that held the raw chicken and become contaminated. (The raw chicken juices may contain salmonella bacteria.) The goal of home food storage is to provide both safe and high-quality foods.

Maintaining a food's quality depends on several factors: the quality of the raw product; the procedures used during processing; the way the food is stored; and the length of storage. The recommended storage time takes these factors into consideration.

Shrimp Cooking Tips

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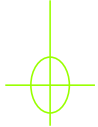
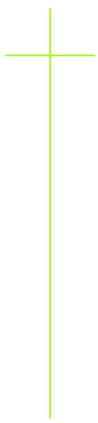
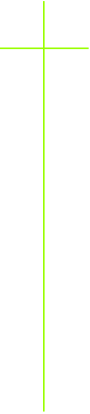
What you need?

- 8 oz tomato sauce
- 1/2 cup sliced mushrooms
- 1/2 cup dry white wine
- 1/2 cup chopped onions
- 2 clove minced garlic
- 1/2 cup chopped green peppers
- 1/2 cup chopped celery
- 2 bay leaves
- 1/4 tsp cayenne pepper
- 1 lb peeled, and deveined shrimp
- 2 cup cooked rice, hot



Ingredients

- * 1 pound large shell-on deveined shrimp
- * 1 1/2 tablespoons vegetable oil
- * 1 tablespoon seafood seasoning (recommended: Old Bay)
- * Remoulade Sauce, recipe follows



Directions

Preheat oven to 350 degrees F.

Toss shrimp evenly in oil and seasoning and bake on a sheet tray for 10 to 12 minutes, flipping halfway through. Serve with Spicy Remoulade sauce as dip.

Spicy Remoulade Sauce :

1/4 cups mayonnaise
1/4 cup stone-ground mustard
1 clove garlic clove, smashed
1 tablespoon pickle juice
1 tablespoon capers
1 teaspoon prepared horseradish
1/4 teaspoon cayenne pepper
1/4 teaspoon hot paprika
1/2 teaspoon hot sauce (recommended: Frank's Red Hot)
Special equipment: a food processor



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