

Shrimp Information

To Saute' Shrimp: Shell and de-vein shrimp and saute' in butter until pink.

To Steam Shrimp: Bring water to a boil in the bottom of a steamer. Place washed unshelled shrimp in the top part of the steamer and cook until the shrimp are a good pink color. Serve in the shell and let every one pick his or her own. Serve with butter or cocktail sauce for dipping.

If you are a lover of coconut shrimp, shrimp dip, shrimp creole or any other type of shrimp recipes then this is your place to visit often. Seafood Plus proudly brings to you these wonderful recipes which include shrimp as an ingredient.

Choosing fresh shrimp:

Fresh shrimp have a mild odor and firm-textured meat. Choose raw, shelled shrimp that are moist and translucent. The color should be bright and lively, and the texture firm, not limp. Unshelled shrimp should have shiny firm shells that are tightly attached to their bodies, not falling away.

Beware of black spots under and on the shells, which means the shrimp are past their peak.

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.

Freezing Shrimp:

Select high-quality, fresh shrimp for freezing. Shrimp can be frozen cooked or raw, in or out of the shell. For maximum storage life and quality, freeze shrimp raw, with heads removed, but shells still on. Shrimp may also be frozen in water in a freezer container or zip-lock bag. Be sure to wash and drain the shrimp if frozen uncooked. Quickly chill cooked shrimp before freezing. Package in freezer containers or bags with cold tap water, leaving ¼-inch headspace. Seal and freeze.

Cooking Shrimp:

Raw shrimp turn pink and firm when cooked. Depending on the size, it takes from 3 to 5 minutes to boil or steam 1 pound of medium-sized shrimp in the shell.