

# Golden Gulf Coast



## PACKING COMPANY

### Shrimp Dallas

- \* 4 tablespoons olive oil
- \* 2 pounds medium shrimp
- \* 3 tablespoons chopped shallots
- \* 1 teaspoon garlic powder
- \* 1/4 teaspoon thyme
- \* 1/2 teaspoon Italian seasoning
- \* 1/2 teaspoon basil
- \* 1/8 teaspoon oregano
- \* 1 teaspoon salt
- \* 1 pint heavy cream
- \* 3 tablespoons grated Romano cheese

Heat olive oil in large skillet to the point of smoking. Toss in shrimp and stir rapidly. Reduce heat to medium and gently sauté shrimp for 2 minutes. Add shallots and sauté for another 2 minutes. Increase heat to high and add cream. Add seasonings. When cream begins to boil, reduce heat to a quick bubble and stir until sauce thickens. Cook 4 to 6 minutes. Stir in cheese just before serving.

Can be served as an appetizer, dip, topping for French bread or fish, or as an entrée over rice or pasta.

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### Sweet and Sour Shrimp Kabobs

- \* 2 pounds medium headless, peeled shrimp
- \* 1/2 pound bacon
- \* 1 cup ketchup
- \* 1 cup sugar
- \* 1 cup pineapples

Soak skewers in water prior to cooking.

Mix ketchup and sugar well. Cut each piece of bacon in half and wrap around shrimp. Place shrimp on skewers, alternating shrimp and pineapples. Place skewers on heated grill. Cook for 3-5 minutes on each side, brushing ketchup/sugar sauce over shrimp.

Excellent served with rice and egg rolls.

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### Shrimp Newberg

- \* 1/4 cup butter
- \* 2 1/2 teaspoon all purpose flour
- \* 3/4 teaspoon salt
- \* 1 pinch cayenne pepper
- \* 1 pint half and half
- \* 3 tablespoons dry sherry
- \* 2 egg yolks, lightly beaten
- \* 2 pounds peeled medium shrimp, peeled and cooked

Melt butter in saucepan. Add flour and seasonings. Cook on low for 2 minutes. Slowly add half and half and sherry and stir until thickened and smooth. Remove from heat and slowly add egg yolks. Add shrimp and continue stirring until heated.

Serve over rice, noodles or toasted bread.

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### Shrimp Scampi

- \* 2 pounds medium shrimp, peeled and deveined
- \* 6 tablespoons butter
- \* 6 tablespoons extra virgin olive oil
- \* 2 cloves garlic, minced
- \* 3 shallots, finely minced
- \* 1/2 cup dry white wine
- \* 2 tablespoons lemon juice
- \* 1/4 cup finely chopped parsley leaves
- \* Salt and pepper
- \* Cooked pasta of your choice

Melt half of the butter and olive oil. Add shallots and sauté until shallots are translucent, about 3-4 minutes. Season shrimp with salt and pepper and add them to pan. Cook until shrimp are pink, about 2-3 minutes. Remove shrimp from pan. Add wine and lemon juice and bring to a boil. Add remaining butter and olive oil. When butter has melted, return shrimp to pan with parsley and cooked pasta.

Serve immediately.

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### Coconut Shrimp with Pineapple Salsa

- \* 1 pound of medium shrimp, peeled and deveined
- \* 1 cup flour
- \* 2 eggs
- \* 1 cup finely shredded coconut
- \* Salt and Pepper
- \* 1/4 teaspoon garlic powder
- \* 1 cup of finely chopped pineapple, drained
- \* 1/3 cup finely chopped red onions
- \* 1 cup of fresh lime juice

Mix flour and egg until you have a batter. Season shrimp with salt, pepper and garlic and dip in batter. Then roll shrimp in shredded coconut. Place shrimp on a baking sheet and bake at 350 degrees for 10-12 minutes or until shrimp are golden brown.

To make pineapple salsa—mix pineapple, onions, lime juice and salt & pepper.

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### Shrimp and Grits

#### Shrimp:

- \* 2 pounds shrimp, peeled and deveined
- \* 2 tablespoons butter
- \* 1/2 cup chopped onion
- \* 1/2 cup chopped green bell pepper
- \* 2 cloves garlic, minced
- \* 1/4 cup dry white wine

#### Grits:

- \* 4 cups chicken broth
- \* 1/2 cup heavy cream
- \* 1 cup quick cooking grits
- \* Salt and pepper
- \* 1 tablespoon butter
- \* 1/2 cup grated Parmesan cheese

Bring chicken broth and cream to a simmer in a large saucepan. Whisk in grits and a pinch of salt. Return to simmer, stirring constantly. Cook until thickened, about five minutes. Stir in butter and Parmesan cheese. Season with salt and pepper to taste.

In a separate pan, melt butter and sauté onion, garlic and green pepper until translucent. Add shrimp and cook for about 2 minutes. Add white wine and bring to a boil, about 5 minutes. Season with salt and pepper.

Serve shrimp over grits.

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### Easy Shrimp Salad

- \* 2 pounds cooked shrimp, peeled and deveined
- \* Salt and pepper
- \* 1 cup mayonnaise
- \* 1 teaspoon Dijon mustard
- \* 2 tablespoons white wine
- \* 1/2 cup finely chopped red onion
- \* 1 cup minced celery

Mix mayonnaise, mustard, wine, salt and pepper to taste. Add shrimp, onion and celery. Mix thoroughly.

Serve over a bed of lettuce.

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### Shrimp Cocktail

- \* 2 pounds medium shell on shrimp
- \* 1-14 oz. can of diced tomatoes, drained
- \* 1/2 cup chili sauce
- \* 4 teaspoons horseradish
- \* 1/2 teaspoon sugar
- \* Salt and pepper to taste
- \* 2 tablespoons liquid crab boil
- \* 10 cups water

Bring water to boil. Add salt and crab boil. Boil shrimp 4-5 minutes. Remove shrimp from water and let cool. When cool, remove heads and remaining shell, except for tail segment. Using a serrated knife, make an incision down back side of shrimp, following the intestinal tract.

Place tomatoes, chili sauce, horseradish, sugar, salt and pepper in food processor and blend until smooth. Refrigerate shrimp and sauce until ready to serve.

To serve, place sauce in martini glass and arrange shrimp around rim.

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### *Shrimp Bruschetta*

- \* 1 loaf French bread, sliced into 1/4 inch pieces, diagonally
- \* 1/2 pound of cooked shrimp, chopped
- \* 2 chopped Roma tomatoes
- \* 1 cup basil pesto
- \* Salt and pepper to taste

Bake bread at 350 degrees, turning once, until golden brown.

In a bowl, combine shrimp, tomatoes, pesto, salt and pepper.

Put a tablespoon of mixture onto each piece of bread and serve immediately.

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### *Shrimp Tacos*

- \* 2 pounds cooked shrimp
- \* 8-10 flour tortillas, heated
- \* 14 oz. cole slaw mix
- \* 10 oz. shredded Sharp Cheddar cheese
- \* 1 large tomato, chopped

#### **Sauce:**

- \* 1 cup light sour cream
- \* 1 packet powdered ranch dressing
- \* 1 packet taco seasoning

Combine sauce ingredients. Spread mixture onto each tortilla. Add shrimp, slaw mix, tomato and cheese.

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