

Stuffed Shrimp Bakers 1.05z



PRODUCT DESCRIPTION

Mrs. Friday's Stuffed Shrimp Bakers

Dilgard Item #
40046

Vendor Item #
057908

INGREDIENTS

SHRIMP, GLAZE (PARTIALLY HYDROGENATED SOYBEAN OIL, SALT, LECITHIN, BETA-CAROTENE AND ARTIFICIAL FLAVOR, TBHQ AND CITRIC ACID ADDED TO PROTECT FLAVOR), IMITATION CRAB MEAT (POLLACK, WATER, WHEAT STARCH, EGG WHITES, NATURAL AND ARTIFICIAL CRAB FLAVOR, SORBITOL, SUGAR, SALT, CRAB MEAT, SWEET SAKE [RICE, WATER, SALT, YEAST], FRUCTOSE, SODIUM TRIPOLYPHOSPHATE, ARTIFICIAL COLOR), AND CONTAINS LESS THAN 2% OF: BLEACHED AND ENRICHED WHEAT FLOUR (FLOUR, NIACIN, IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), ONION, CREAM, WATER, BUTTER, RED BELLPEPPER, SALT, SPICE, NATURAL FLAVOR, WORCESTERSHIRE SAUCE (DISTILLED VINEGAR, WATER, MOLASSES, CORN SYRUP, SALT, CARAMEL COLOR, GARLIC POWDER, SUGAR, SPICES, ANCHOVIES, TAMARIND, NATURAL FLAVOR), GARLIC POWDER, DEXTROSE, YEAST, CELLULOSE GUM

Storage/Shelf Life

365 days -10°F to +0°F

Packaging Qty

4, 3 lb

Piece Count

Approximately 45 servings per container

Product Benefits

Mrs. Friday's Shrimp Bakers - Stuffing starts with a butter roux to which we add onions, red bell peppers, Mrs. Friday's imitation crab, bread crumbs, and spices. Fantail shrimp are stuffed, then enrobed in a savory butter-flavored glaze.

Preparation

- Conventional Oven or Toaster: Preheat oven to 350°F. Place product on baking sheet. Bake for 15-20 mins. (small) or 22-24 mins. (large).
- Convection Oven: Preheat oven 375°F. Place product on baking sheet. Bake for 6-8 mins. (small) or 8-10 mins. (large).
- Broiler: Place product on baking sheet lined with aluminum foil. cook 10-12" from heat on high for 8-10 min. (small) or 12-14 min. (large).
- Flat Top Grill or Skillet: Heat pan on medium flame. Place product into pan stuffing side up and cover. Cook approximately 8 min. (small) or 10 min. (large).
- Microwave: Place on microwave safe plate and cover with plastic wrap. Cook for 1 min. 20 sec. (small) or 4 min. (large). Rotate plate halfway through cooking time. Remove from microwave and let stand covered for 2 min.

*Serving
Suggestions:*

Serve with a spicy cocktail sauce or lemon butter!

