



Bacon-Wrapped Shrimp

- 1 lb. Raw Peeled & Deveined / Tail-On Shrimp
- 12 oz. Monterey Jack Cheese, cut into 1/2 inch strips
- 10-12 Slices of bacon, cut into halves lengthwise
- Creole Seasoning
- 1 Stick butter or margarine, melted
- 1 t. Grated Parmesan Cheese
- 1 Garlic clove, chopped
- 1 tsp. Lemon Juice

Place a cheese strip inside of each opening of shrimp, wrapping sides of shrimp around the cheese. Wrap a slice of bacon snug around each shrimp and secure each with 2 wooden toothpicks. Mix melted butter with 3 remaining ingredients. Carefully place shrimp close together in greased baking dish and brush butter mixture on shrimp. Sprinkle desired amount of creole seasoning on shrimp and bake at 350° degrees for 18-22 minutes or when bacon appears cooked.

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Shrimp Scampi

- 2 lbs. Raw Peeled Shrimp
- 9 oz. Cooked Angel Hair Pasta
- 1 Stick of Margarine
- 1/4 Cup Fresh Chopped Green Onions
- 2 Tbsp. Chopped Garlic
- 1 Tsp. Creole Seasoning
- 4 oz. Black Olives (optional)
- Parmesan Cheese

Cook pasta according to package, set aside. Cook shrimp in butter and garlic on medium-high heat. Add creole seasoning. When 3/4 of the way done, depending on shrimp size (approx. 5-8 minutes), add cooked pasta, black olives and green onions. After heated through, put on serving platter and sprinkle with Parmesan cheese.

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Shrimp Fettuccine

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| 1 lb. Raw Peeled & Deveined Shrimp | 1 1/2 Cups Half-and-Half |
| 1 Package Fettuccine Pasta | Tony Chachere's Seasoning, to taste |
| 4 T. Butter | Salt and Pepper, to taste |
| 2 T. Flour | 1 Onion, chopped fine |
| 1 Stick Butter or Margarine, melted | 1 Bell Pepper, chopped |
| 3/4 Cup Parmesan Cheese | 3 Pods Garlic, chopped |

Boil fettuccine according to package, set aside. Sauté onion, bell pepper and garlic in butter. Add shrimp and sauté until shrimp are light pink in color. Add flour to turn brown in color. Add Half-and-Half and seasonings. Cook for about 10 minutes. Add Parmesan cheese and serve over fettuccine.

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Boiled Shrimp

- 3 lbs. Headless/Shell-On Shrimp
- 2 Gallons of Water
- 1 Cup Salt
- 1 Large Onion, cut in large slices
- 1 Lemon, sliced
- 1/4 Cup Cayenne Pepper
- 3 lbs. Red Potatoes
- 12 Small Ears of Corn on the Cob

Bring water to a boil in a large stockpot, 10-gallon size. Add to water onion, lemon, cayenne pepper, potatoes and corn. Simmer for 10 minutes over medium heat. Add shrimp and salt. Bring to a rolling boil for 3-5 minutes only. Remove from heat and let stand for 5 minutes. Carefully drain and serve. This recipe can easily be decreased or increased.

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