



DEPARTMENT OF THE INTERIOR INFORMATION SERVICE

UNITED STATES FISH AND WILDLIFE SERVICE

FOR FOOD EDITORS

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SHRIMP NOW IN PLENTIFUL SUPPLY

Shrimp--one of the most popular shellfish--are now in plentiful supply. They are found in the salt waters from North Carolina in the Atlantic to Texas in the Gulf and on the Pacific Coast from Southeastern Alaska to San Francisco Bay.

The shrimp sold in most regions of the United States are the "tails" of the shrimp. They may be purchased fresh or frozen, raw, cooked, or as breaded shrimp.

Shrimp are customarily sold according to size or grade. The terms used are jumbo, large, medium, and small. The largest size runs 15 or fewer shrimp to the pound and the smallest size runs 60 or more to the pound.

Although shrimp range in color from greenish gray to brownish red when raw, they differ little in appearance and flavor when cooked. All of the various kinds of shrimp are tender and white-meated, with a distinctive flavor.

Shrimp are very popularly used in cocktails, salads, fried, and as the main ingredient for many delicious and satisfying main dishes such as "Shrimp Oriental", a fried shrimp recipe recommended by the Home Economists of the Bureau of Commercial Fisheries, Fish and Wildlife Service.

SHRIMP ORIENTAL

1½ pounds shrimp, fresh or frozen	1 cup flour 3 eggs, beaten
¼ cup lemon juice	1½ teaspoons salt

Thaw frozen shrimp. Peel shrimp. Cut almost through lengthwise and remove sand veins. Wash. Pour lemon juice over shrimp and let stand 10 minutes. Place flour in paper bag. Add shrimp and shake well. Combine egg and salt. Dip each shrimp in egg. Place shrimp in a heavy frying pan which contains about one-eighth inch fat, hot but not smoking. Fry at moderate heat. When shrimp are brown on one side, turn carefully and brown the other side. Cooking time approximately four minutes. Drain on absorbent paper. Serves 6.

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