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DEPARTMENT OF THE INTERIOR
INFORMATION SERVICE

FISH AND WILDLIFE SERVICE

FOR FOOD EDITORS

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FRENCH-FRIED SHRIMP INCREASING IN POPULARITY

The number of "Shrimp Houses" that are springing up in cities and along the highways of the country are tangible evidence of the ever-increasing popularity of "French-Fried Shrimp." Since many of these places stay open all night, it would seem that the appetite for this fried shellfish has developed into a 24-hour business.

With the advent of the electric deep-fat fryer, many hostesses can now fry shrimp right in the dining room, terrace, patio, or wherever they are entertaining. The shrimp may be crumb-coated or batter-coated; the coating may be lightly seasoned or highly seasoned. But, regardless of coating or seasoning, fish cookery experts say that French-Fried Shrimp are here to stay. Like the popcorn habit, you can't stop eating them as long as the supply holds out.

The home economists of the Fish and Wildlife Service offer the following recipes as popular ways of preparing this appetizing, nutritious and plentiful shellfish.

FRENCH-FRIED SHRIMP

1½ pounds shrimp, fresh or frozen	½ cup flour
2 eggs, beaten	½ cup dry bread crumbs
1 teaspoon salt	

Peel shrimp, leaving the last section of the shell on if desired. Cut almost through lengthwise and remove sand veins. Wash. Combine egg and salt. Dip each shrimp in egg, and roll in flour-and-crumb mixture. Fry in a basket in deep fat, 350° F., for two to three minutes or until golden brown. Drain on absorbent paper. Serve plain or with a sauce. Serves 6.

Note:--If commercial breading is used, follow the directions on the package.

FRENCH-FRIED SHRIMP IN BATTER

1½ pounds shrimp, fresh or frozen	1 teaspoon salt
½ cup flour	½ cup milk
¼ teaspoon baking powder	1 egg, beaten
1 teaspoon sugar	

Peel shrimp, leaving the last section of the shell on if desired. Cut almost through lengthwise and remove sand veins. Wash and drain on absorbent paper. Sift flour, baking powder, sugar, and salt together. Combine milk and egg; blend into flour mixture. Dip each shrimp in the batter. Fry immediately in deep fat, 350° F., for two to three minutes or until golden brown. Drain on absorbent paper. Serve plain or with a sauce. Serves 6.

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