



Maneki® HLSO – Citrus Shrimp Rice Bowls (Serves 4)

Ingredients:

2lbs of HLSO, about 30 pcs of 16/20 size shrimp,
peeled with tail on, cleaned
½ cup fresh orange juice
2TB sriracha
1TB honey
2tsp soy sauce
¼ cup of sesame oil
2TB of butter

Juice of a fresh lime
3 medium naval oranges
2 persian cucumbers, small diced
4 scallions, thinly sliced
Kosher salt
Steamed rice
Avocado slices for garnish

Preparation:

1) In a medium bowl, combine OJ, sriracha, honey, soy sauce, sesame oil and ½ lime juice, mix well. 2) Divide sauce mixture in half, add shrimp to one half to marinate, season with salt. Set aside to rest. Other half for dressing to serve. 3) Prepare oranges cutting off outer skin and white pith to expose the flesh of the oranges. Cut into 1" cube shape as much as possible. In medium bowl, add oranges with cucumbers, scallions and other half of lime juice. Season with salt and lightly toss. 4) Heat butter in a large skillet over high heat. Sear and char each shrimp for about 2 minutes each side. 5) Plate four portions using pasta bowls. Rice on bottom, topped with shrimp, citrus salad and avocado slices. Drizzle with remaining dressing. 6) Serve immediately.

Please contact your DNI Group representative today.

Telephone: (415) 382-9999 **Fax:** (415) 382-9990 **Email:** sales@dnigroup.com



Maneki® Pacific White Headless, Shell-On Shrimp Honey Beer Batter Shrimp (Serves 4)

Ingredients:

1-2 lbs Maneki® HLSO Shrimp 16/20;
peeled and vein cleaned leaving tail

Beer Batter:

1 cup all-purpose flour	1 cup lager/pilsner beer
2 tsp salt	3 TB honey
3 tsp black pepper	Vegetable oil for frying

Preparation:

1) Clean each piece of shrimp. Remove shells by grabbing most parts of the legs of shrimp and peeling backwards. Most of the shell along with legs should be removed leaving the last segment of shell with tail on. Next, take a paring knife and run a shallow slit along the top of the shrimp to remove the vein. Once vein is removed and clean, dip shrimp in a bowl of cold water to rinse. Set aside, continue with remaining shrimp. Dry all shrimp on paper towels before deep frying. **2)** Whisk together flour, salt and pepper in a bowl until combined, then add beer, whisking until smooth. Add honey. **3)** Heat up fryer with oil to 375°F. Submerge 4-8 pieces of shrimp in batter to coat evenly around. Work in batches and do not overcrowd with shrimp touching. **3)** Fry for about 1-2 minutes each side while flipping over half way during cooking. Cook until golden brown about 3-4 minutes total. **4)** Transfer shrimp to rest on a rack over a sheet pan with paper towel. Serve shortly after resting.

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Maneki® Pacific White Browned Butter Shrimp Scampi Pasta (Serves 4)

Ingredients:

1-2 lbs Maneki® HLSO Shrimp 16/20; peeled and vein cleaned leaving tail
2 TB olive oil
4 TB butter
4-5 large garlic cloves, minced (or 1 1/2 tps minced garlic)
1 1/4 pounds (600 grams) large shrimp prawns, shelled with tails on or off

Salt and fresh ground black pepper to taste
1/4 cup dry white wine or broth
1/2 tps crushed red pepper flakes or to taste (optional)
2 TB lemon juice
1/4 cup chopped parsley

Preparation:

1) Divide all ingredients in half and work in two batches to get a good sear on each shrimp. Heat olive and 1TB of butter in a large pan.
2) Add garlic and sautee for about a minute. Add shrimp in one single layer, season with salt and pepper and sear for about 1 minute on each side. 3) Once they show some pink, add wine or broth and red pepper flakes. Turn up heat to high, bring to a boil and simmer for about a minute and reduce wine by half. 4) Add remaining tablespoon of butter, lemon juice and parsley and remove from heat immediately. 5) Serve over rice, pasta, garlic bread or steamed vegetables.

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