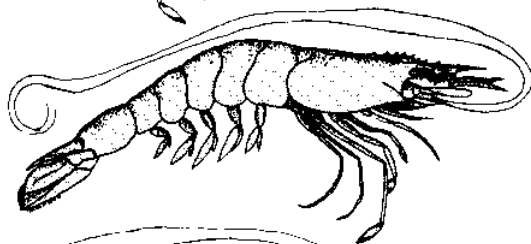
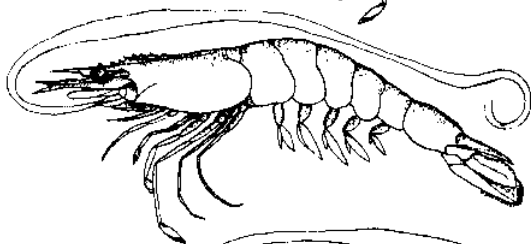
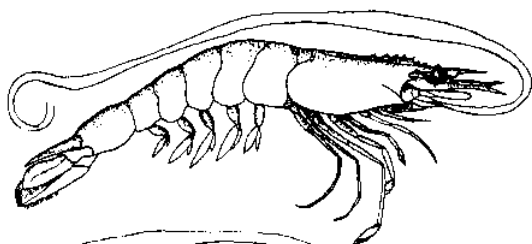


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Texas Shrimp!

Delicious and tantalizing,
shrimp maintains its reputation
as Texans' favorite seafood



Oven-Fried Curried Shrimp

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|----------------------------|-----------------------|
| 2 pounds Texas shrimp | ½ teaspoon salt |
| 1 beaten egg | Dash pepper |
| 1 tablespoon water | ¼ cup cooking oil |
| 1 cup toasted bread crumbs | Hot Marmalade Soy Dip |
| 2 teaspoons curry powder | |

Peel shrimp, remove sand veins and wash. Combine egg and water. In separate container, combine crumbs, curry powder, salt and pepper. Dip shrimp in egg and roll in crumbs. Place on a well-greased baking sheet. Drizzle oil over shrimp. Bake at 500 degrees for 10 minutes or until golden brown. Serve with Hot Marmalade Soy Dip. Makes 6 servings.

Hot Marmalade Soy Dip

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| ⅓ cup orange marmalade | 1 clove minced garlic |
| ¼ cup lemon juice | Dash ginger |
| ¼ cup soy sauce | 1 teaspoon cornstarch |

Combine ingredients and mix well. Cook, stirring constantly, until clear and thickened. Serve hot with shrimp. Makes about ¾ cup of dip.

Soy Barbecued Shrimp

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| 1 pound fresh in-shell shrimp | ¼ cup lemon juice |
| 1 clove finely chopped garlic | 1½ tablespoons finely chopped fresh parsley |
| ¼ teaspoon salt | 1 teaspoon dehydrated onion flakes |
| ¼ cup soy sauce | ¼ teaspoon pepper |
| ¼ cup cooking oil | |

Peel and clean shrimp, leaving on tail section. Combine remaining ingredients. Stir vigorously to mix oil. Pour marinade over shrimp. Allow to stand at least 30 minutes. Place shrimp directly on grill. Cook at moderately low heat over charcoal and pre-soaked hickory chips. Baste with sauce twice during cooking and turn shrimp over as necessary. Cook for 5 minutes, depending on heat of coals. Test for doneness by cutting shrimp in half. Shrimp are done when opaque throughout. Serve remaining sauce as dip. Makes 4 appetizer servings.

Texas Shrimp



Shrimp! With its distinctive taste and its tender, juicy meat, this delicate crustacean has won its reputation as Texans' favorite seafood.

By far, the greatest tonnage caught by Texas shrimpers is brown shrimp which inhabit the deep waters of the Gulf of Mexico. Approximately 70 percent of the commercial catch off Texas is brown shrimp. White shrimp, harvested primarily in the bays, comprise about 22 percent of the total shrimp catch.

Shrimp is sold usually according to size, based on "count", or the number of headless shrimp per pound. Terms such as "jumbo", "large", "medium" and "small" refer to the count, but they can be confusing to the consumer. A lower count indicates larger shrimp, and therefore, fewer shrimp per pound. A higher count means more, but smaller shrimp per pound. Shrimp are available anywhere from 15 or fewer tails per pound to as many as 60 or more tails per pound.

When buying shrimp, select those with a mild, clean smell and firm texture. Avoid those with offensive odor, black or brown spots on the flesh, and any signs of freezer burn. Shrimp with any of these characteristics indicate poor quality.

Due to the strenuous efforts of Texas shrimpers, we can enjoy high quality shrimp year round. Texas shrimp is big business! Nearly every Gulf port harbors a shrimp fleet, and the picturesque shrimp basins from Sabine Pass to Port Isabel have become popular side attractions for visitors to the Texas coast.

Here are some newly developed recipes featuring Texas shrimp — that delicious, versatile, low calorie shellfish from the Texas Gulf waters.

Shrimp Confetti

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| 1½ pounds Texas shrimp | 1½ teaspoons salt |
| 1 cup long grain rice (not instant) | ¼ teaspoon leaf thyme |
| ½ cup sliced green onions and tops | Dash pepper |
| ¼ cup cooking oil | 1 package (10 ounce) frozen peas, thawed |
| 1 can (13 ounce) chicken broth | ½ cup sliced pitted ripe olives |

Peel and devein shrimp. In large skillet, heat rice and green onions in oil. Add chicken broth, ¼ cup water, salt, thyme and pepper. Mix well. Bring to boil; cover and simmer 15 minutes or until rice is nearly done. Add shrimp and remaining ingredients. Cover and cook over low heat for 5 minutes or until shrimp is done. Makes 6 servings.

Shrimp Beer Puffs

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|---|--------------------------|
| 2 pounds peeled and deveined Texas shrimp | 1 teaspoon salt |
| 1 cup flour | Pinch of cayenne |
| 2 teaspoons paprika | 1½ cups (12 ounces) beer |
| | Peanut oil for frying |

Combine flour and seasonings in mixing bowl. Gradually beat in beer until batter is quite thin. Dip shrimp first in additional flour, then into beer batter. Deep fry in peanut oil at 400 degrees for two minutes. Serve hot with Mustard Sauce. Makes 4 servings.

Mustard Sauce

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| 1 tablespoon dry mustard | ⅔ cup milk |
| 2 teaspoons cornstarch | 2 tablespoons cooking oil |
| 1½ teaspoons sugar | 1 egg yolk |
| ½ teaspoon salt | 1 tablespoon vinegar |
| 4 drops liquid hot pepper sauce | |

Blend mustard, cornstarch, sugar, salt, hot sauce, milk and oil in a small saucepan. Cook over low heat, stirring constantly, until mixture thickens. Remove from heat. Beat egg yolk with vinegar. Gradually stir into cooked sauce. Return to heat and cook 1 minute, stirring constantly. Serve hot or cold.

Aransas Shrimp Dip

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| 1 pound finely chopped cooked shrimp | 1 tablespoon each minced onion, bell pepper, celery and green olives |
| 1 package (8 ounce) softened cream cheese or Neufchatel cheese | 4 drops liquid hot pepper sauce |
| ¼ cup sour cream | Salt and pepper to taste |
| 1 tablespoon lemon juice | |

Combine shrimp, cheese and sour cream. Add remaining ingredients. Mix well and chill to blend flavors. Serve with crackers or fresh relishes. Makes about 2 cups dip.

Lemon-Garlic Broiled Shrimp

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| 2 pounds Texas shrimp | ¼ cup lemon juice |
| 2 cloves finely chopped garlic | ½ teaspoon salt |
| 1 cup melted margarine or butter | ¼ teaspoon black pepper |
| | Chopped fresh parsley |

Clean and devein shrimp and set aside. In a small saucepan, cook garlic in margarine until tender. Remove from heat. Add lemon juice, salt and pepper. Arrange shrimp in a single layer on a baking pan. Pour sauce over shrimp. Broil about 4 inches from heat source for 6 to 8 minutes or until shrimp are pink and tender. Baste once during broiling with sauce in pan. Sprinkle with parsley. Serve with crusty bread to absorb sauce. Makes 4 hearty servings.

Shrimp Pizza

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| ¾ pound cooked Texas shrimp | 3 cans (6-ounces each) Italian-style tomato paste |
| ½ cup sliced fresh mushrooms | 1½ teaspoons oregano |
| ⅓ cup chopped onion | ⅓ cup chopped fresh parsley |
| ⅓ cup chopped bell pepper | 3 9-inch unbaked pizza crusts |
| 3 cloves finely chopped garlic | ¾ pound grated Mozzarella cheese |
| ½ cup olive oil | |

Combine all ingredients except crust and cheese. Portion ⅓ of mixture on each crust. Sprinkle with cheese. Bake at 425 degrees for 20 minutes or until crust is brown and cheese melts. Makes 6 servings.

Broiled Shrimp Cheesies

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|------------------------------|--------------------|
| ½ pound cooked Texas shrimp | ¼ cup minced onion |
| 1 cup mayonnaise | Party rye bread |
| 1 cup grated Parmesan cheese | Paprika |

Chop shrimp. Combine all ingredients except bread. Portion on party or cocktail rye bread. Place snacks on baking sheet. Sprinkle with paprika. Broil 4 inches from heat source until hot and bubbly. Serve immediately. Makes approximately 20 hors d'oeuvres.

Shrimp-Cheese Snacks

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|---|---------------------------|
| ½ pound cooked Texas shrimp | ¼ cup chopped ripe olives |
| ½ cup chopped pecans | 1 tablespoon lemon juice |
| ¼ cup grated sharp cheese | Melba toast rounds |
| 1 package (4 ounce) softened cream cheese | |

Chop shrimp. Combine all ingredients except toast. Chill shrimp mixture. Portion spread on toast and serve. Makes approximately 36 hors d'oeuvres.

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