



SINGLETON
Seafood

Chef Dusted

Chef Dusted Shrimp

When you say Chef Dusted, you are only telling part of the story.

First quality shrimp are peeled, de-veined and butterflied by hand. The shrimp are lightly coated with a blend of seasoned flour and cracker meal for a very unique texture. The flavor of the shrimp are enhanced with a blend of spices and a *hint* of garlic for a taste that will make you proud.

Although the shrimp are very uniform in size, each shrimp will cook up differently and form a different shape, due to the light coating. This gives the shrimp a kitchen prepared look, as if they were dusted by the Chef.

Serve a shrimp that is truly different than the "run of the mill" breaded shrimp.

Serve Singleton's Chef Dusted Shrimp.

We do the work and you get the credit.

Item number	Pack	Count	Description
100-10641-0-310	4/2.5#	16/20	Chef Dusted Butterfly Shrimp
100-10642-0-310	4/2.5#	21/25	Chef Dusted Butterfly Shrimp
100-10643-0-310	4/2.5#	26/30	Chef Dusted Butterfly Shrimp

Cooking Instructions: Deep fry at 350° for 2 1/2 to 3 Minutes

Case Cube: .73 Pallet: Tie 18 High 3

Case Dimensions: 7.875 H x 12.25 W x 13.13 L

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