



SHAKEY'S®



“Garlic Shrimp”

Pizza



SHAKEY'S® GARLIC SHRIMP PIZZA RECIPE

GARLIC BUTTER SAUCE

1. Prepare garlic butter sauce using a mixing bowl.
2. Place prepared sauce in a cambro container, label and date, and refrigerate for 24 hours before using garlic butter sauce.
3. Discard after 21 days.

Ingredients/Tools	Measurement
Garlic Spread (oz)	5 lb
White Wine (oz)	6 oz
Lemon Juice	5 lemons or 4 oz
Red Chili Flakes (oz)	½ oz
Chopped Garlic (oz)	3 oz



MARINATE SHRIMP

1. Thaw bag of frozen shrimp.
2. Using a strainer drain remaining liquid from shrimp.
3. Place drained shrimp in 6-inch-deep insert pan.
4. Add 4 ounces or 4 pumps of oil blend.
5. Add 1 rounded teaspoon of granulated salt.
6. Add 1 rounded teaspoon of Tampico garlic powder.
7. Add 1 rounded teaspoon of granulated black pepper.
8. Using food safe gloves mix ingredients.
9. Placed finished products in Cambro container with lid.
10. Label container with date and time of preparation.
11. Keep product under refrigeration at all times.
12. Discard when product is no longer viable.

Ingredients/Tools	Measurement
One Bag of Peeled Shrimp	2.5 lb (1 bag)
Oil Blend (oz or pumps)	4 oz or 4 Pumps
Granulated Salt (Rounded Teaspoon)	1 Rounded Teaspoon
Tampico Garlic Powder (Rounded Teaspoon)	1 Rounded Teaspoon
Granulated Black Pepper (Rounded Teaspoon)	1 Rounded Teaspoon
Tools	
Food Safe Gloves	2
6-Inch-Deep Insert Pan	1
Rounded Teaspoon	1
Cambro Container with lid	1

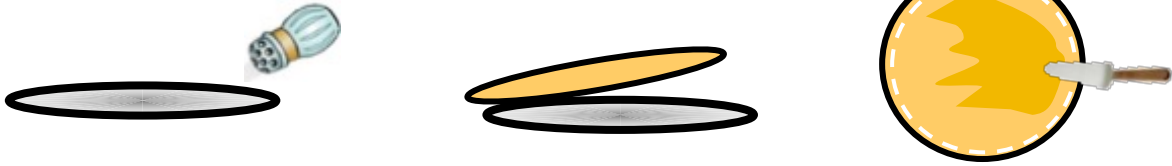




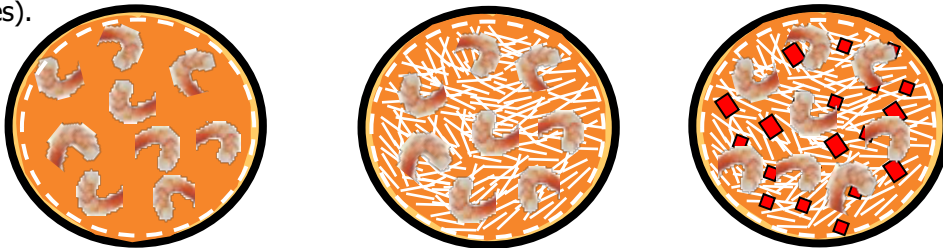
PREPARATION INSTRUCTIONS

"Shakey's Garlic Shrimp" Pizza			
Ingredients/Tools	Small	Medium	Large
Thin Crust Dough	Dough (9")	Dough (12")	Dough (15")
Garlic Butter Sauce (oz).	2 oz	3 oz	4 oz
61/70 Shrimp (count).	12 (count)	16 (count)	24 (count)
Mozzarella Cheese.	2 oz	4 oz	6 oz
Diced Tomatoes.	2 oz	3oz	4 oz
Follow the Thin Crust pizza instructions when cooking pizza			
Green Onions (oz) after baking	0.25 oz	0.50 oz	0.75 oz

1. Sprinkle a light amount of **cornmeal** onto the aluminum pan, place the **dough** on the aluminum pan, and spread **Garlic Butter Sauce** according to pizza size.



2. **Using the Red Bowl**, measure the correct amount of **Shrimp** for the size of the pizza you are making.
3. Sprinkle mozzarella cheese evenly on to the pizza and add diced tomatoes (do not cover shrimp with diced tomatoes).



4. **Follow the Thin Crust pizza instructions when cooking pizza**; pizza will be ready when the dough has a firm texture and is golden brown.
5. Remove pizza from the oven and **add fresh green onions** evenly over the pizza (do not cover shrimp with green onions).
6. Cut and serve.

