

Szechuan Shrimp

This spicy shrimp broth will liven up any soup!

Yield: 1 gallon + 2 cups
Serving Size: 18 (8 oz) servings
Prep time: 10 minutes
Cook time: 30 minutes



Recipe Details

Ingredients	Weight/Metric		Measure
Vegetable oil	.5 oz	—	1 Tbsp
Onions, cut into large rings	6 oz	175 g	2 cups
Red bell peppers, cut into rings	2.5 oz	71 g	1 each
Mushrooms, shitake, sliced thin	2 oz	62 g	1 cup
Red chile flakes, dry	—	3 g	1-1/2 tsp
Water	128 fl oz	—	1 gal
Minor's® Szechuan Sauce (RTU)	9 oz	256 g	1 cup
Minor's Shrimp Base	3.75 oz	105 g	5 Tbsp
Ginger, peeled, long slices	2 oz	56 g	2 each
Sesame oil	1.5 oz	—	3 Tbsp
Cilantro, large sprig with stems	.5 oz	4 g	2 each

Preparation Steps

1. In a 2–3 gallon stockpot, sauté the onions, peppers, mushrooms and chile flakes in oil for 3–5 minutes or until softened.
2. Add the water Szechuan Sauce, Shrimp Base and ginger. Mix well and let simmer for 10–15 minutes.
3. Remove from heat. Add the sesame oil and cilantro, and season to taste. Remove to soup station and hold until service.

Serving Suggestions

If large garnishes such as lemon slices or large herb stems are present in soup stock, ladle around these garnishes when serving broth to customers, leaving them in during service.

SZECHUAN SHRIMP

ORDER GUIDE

Order Guide for **50** Servings

> Dry Goods

- € ☐ 1 oz sesame oil
- € ☐ Crushed red pepper
- € ☐ 2 oz Rice wine vinegar
- € ☐ Ginger, ground
- € ☐ 1 lb brown rice
- € ☐ 2 lbs rice noodles (soba, udon, or ramen noodle also work well) (optional)
- € ☐ 8 oz kombu (optional)

> Produce

***be sure to ask your distributor about local seasonal produce*

- € ☐ 1 lb White onions
- € ☐ 1 lb red bell peppers
- € ☐ 1 lb button mushrooms
- € ☐ 3 lbs local seasonal vegetable*
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- € ☐ 3 lbs local seasonal vegetable*
- € ☐ 3 lbs local seasonal vegetable*
- € ☐ 3 lbs local seasonal vegetable*
- € ☐ .5 lb cilantro

*bell peppers, scallions, shiitake mushrooms, bean sprouts, edamame, bamboo shoots, peas, napa cabbage, daikon radish, straw mushrooms, carrots, onions, eggplant, tofu, and water chestnuts are all vegetables that work well on this station

> Protein

- € ☐ 6 lbs 55-60 shrimp, cooked, peeled, deveined

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> Refrigerated

- ☐ MINOR'S® Szechuan Sauce 1 bottle
- € ☐ MINOR'S Gluten Free Shrimp Base 1 tub

SZECHUAN SHRIMP

PREP GUIDE

Serves: 50

All preparation and set-ups must be in accordance with the health department regulations and follow standard operator procedures and policies.

> Day Before Service

- € ☐ Prepare Spicy Szechuan Shrimp broth recipe
- € ☐ Secure 6 lbs cooked 55–60 shrimp
- € ☐ Cut for soup, blanch and shock 3 lbs local seasonal vegetables
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- € ☐ Cook, 1 lb (dry weight) brown rice (optional item)
- € ☐ Cook, 2 lbs (dry weight) rice noodles (optional item)
- € ☐ Cut kombu into 2"x 2" squares (optional item)

> Day of Service

- € ☐ Reheat broth to a minimum of 180°F
- € ☐ Chop .5 lb herbs

> Station Set Up

- € ☐ Clean uniform
- € ☐ Gloves
- € ☐ Sanitizer solution with kitchen towel
- € ☐ 3 additional kitchen towels
- € ☐ Refuse container
- € ☐ Soup kettle
- € ☐ 6 oz ladle for soup
- € ☐ Containers for holding vegetables and garnishes cold (11)
- € ☐ Risers and station decorations
- € ☐ Container for holding shrimp cold (1)
- € ☐ Serving tongs (12)