



VENTURA FOODS, LLC

PERATOR SUPPORT SERVICES

Culinary & Product Development

Name: Shrimp Po' Boy Burger

Yield: 1 entrée

Ingredients:	Quantity		Procedure
	Single	Double	
Burger patty, 8 oz.	1 ea.		1. Grill burger to the desired temp. Brush the Phase on the top and bottom of the bun and toast until golden brown
41/50 breaded shrimp, fried	3oz.		2. Fry the shrimp in the deep fryer until golden brown.
Brioche bun, toasted	1 ea.		3. On the heel of the bun place the burger, then the tomatoes, then the lettuce and lastly mound the shrimp on the lettuce. Drizzle the shrimp with the remoulade sauce. Close the burger with the top bun.
Phase, butter	2 tbs.		
Remoulade sauce, VEN	2 oz.		
Lettuce	2 leaves		
Tomatoes, sliced	2 ea.		