

I 49.49:  
R 24/2



# FISHERIES MARKETING BULLETIN

**SPECIAL**

BUREAU OF COMMERCIAL FISHERIES • U. S. DEPARTMENT OF THE INTERIOR

UNIVERSITY OF KENTUCKY  
LIBRARY

FISH RECIPES FOR LENT



ISSUED BY THE BUREAU OF COMMERCIAL FISHERIES, U. S. FISH AND WILDLIFE SERVICE,  
AS A PART OF ITS CONTINUING CONSUMER EDUCATION PROGRAM  
IN COOPERATION WITH THE FISHING INDUSTRY



INSTITUTION



SHRIMP SALAD ROLL

Portion:  $\frac{1}{2}$  cup salad  
5 ounces

Ingredients	25 Portions	50 Portions	100 Portions
Cooked, peeled, cleaned shrimp (fresh or frozen)	3 lbs 2 ozs. (2 qts. 2 $\frac{3}{4}$ cups)	6 lbs 4 ozs. (5 qts. 1 $\frac{1}{2}$ cups)	12 lbs. 8 ozs. (2 gal. 2 $\frac{3}{4}$ qt.)
Diced celery	4 ounces (1 cup)	8 ounces (2 cups)	1 pound (1 quart)
Chopped green pepper	5 ounces (1 cup)	10 ounces (2 cups)	1 lb. 4 ozs. (1 quart)
Diced cucumber	6 ounces (1 cup)	12 ounces (2 cups)	1 pound 8 ozs. (1 quart)
Shredded lettuce	8 ounces (2 cups)	1 pound (1 quart)	2 pounds (2 quarts)
Diced tomatoes	10 ounces (1 $\frac{1}{2}$ cups)	1 pound 4 ounces (2 $\frac{1}{2}$ cups)	2 pounds 8 ozs. (1 $\frac{1}{2}$ quarts)
Finely chopped onion	1 tablespoon	1 ounce (2 $\frac{1}{2}$ tablespoons)	2 ounces (1/3 cup)
Mayonnaise or salad dressing	8 ounces (1 cup)	1 pound (2 cups)	2 pounds (1 quart)
Salt	2 teaspoons	1 $\frac{1}{2}$ tablespoons	1 $\frac{1}{2}$ ounces (3 tablespoons)
Frankfurter rolls	25	50	100
Butter or margarine	4 ounces ( $\frac{1}{2}$ cup)	8 ounces (1 cup)	1 pound (2 cups)

1. Thaw frozen shrimp. Chop shrimp.
2. Combine vegetables, mayonnaise, salt, and shrimp. Mix thoroughly.
3. Cut rolls almost through, lengthwise. Spread with butter or margarine.
4. Portion salad with a No. 8 scoop ( $\frac{1}{2}$  cup) onto rolls.

FMB 26 22 60