



## Michelada Shrimp Fries

Use fries and the latest global trends to help spice up your dish!

### INGREDIENTS

8 oz. Lamb's Seasoned® Seashore-Style® Flats Skin-On (Item SS102)

3 oz. Shrimp cocktail size, precooked or cooking to preferred liking

1 each. Jalapeno small size, sliced

¼ Cup Red onion, chopped

¼ Cup Roma tomato, chopped

1 each. Lime, sliced

#### Michelada Ketchup

1 ½ cup. Ketchup

2 oz Mexican beer

¼ cup. Clamato juice or Tomato juice

2 Tbsp. Hot sauce

1-2 Tbsp. Soy sauce

1 Tbsp. Black pepper

### DIRECTIONS

1. Prepare Lamb's Seasoned® Seashore-Style® Flats Skin-On (Item SS102) to manufacturer directions.
2. Keep shrimp chilled in the fridge until ready to plate.
3. Make Michelada ketchup: blend all ingredients, adjust as needed with ingredients to liking.
4. Plate fries, top with shrimp, jalapenos, red onion, and tomato. Finish with Michelada ketchup and squeeze lime.

#### Yield

1 portion