

# MISSISSIPPI SEAFOOD MARKETING PROGRAM



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Mississippi

# Shrimp Recipes



★ AMERICA'S SEAFOOD ★

*From our waters to your table.*



# *Get Hooked on Mississippi Seafood:*

Buy Mississippi, Buy Wild, Buy Gulf of Mexico  
By Irvin Jackson

The Gulf of Mexico offers a variety of wild seafood. Gulf Seafood is grown wild in a natural environment without the use of chemicals or antibiotics. If you are looking for quality and exceptional taste, visit our web-site at [www.dmr.state.ms.us](http://www.dmr.state.ms.us) and click on Seafood Marketing for a listing of Mississippi Seafood businesses offering Shrimp, Oysters, Blue Crab, and a variety of saltwater Finfish, all naturally grown and harvested from the Gulf of Mexico. Also available on the web-site are many exciting recipes from our two cookbooks "Seafood Recipes, South Mississippi Style".

Mississippi Gulf Shrimp, Oysters, Blue Crab and Saltwater Finfish are of the highest quality with exceptional taste and are available right here in our own country. Mississippi wild caught seafood is clearly heads and tails above any foreign contenders.

Four types of Mississippi Gulf Shrimp including Brown Shrimp (*Penaeus Aztecus*), White Shrimp (*Penaeus Setiferus*), Pink Shrimp (*Penaeus Duorarum*), and Royal Red Shrimp (*Hymenopeneus Robustus*) are available both fresh and frozen.

There are many reasons why our Mississippi Gulf Seafood, and in particular, Mississippi wild caught Gulf Shrimp should be used. The most obvious reason is quality. In order to create and maintain a reputation for quality in any dish, the main ingredient must be first rate. Mississippi Gulf Shrimp fit this requirement and they are available right here in our own country. The reason for this is simple: Gulf of Mexico Shrimp grow naturally in the wild without the use of chemicals or antibiotics. For superior taste, our Mississippi Gulf Shrimp are at the top of the scale. Those of us who appreciate fine food know what this means when preparing any dish requiring shrimp or other seafood. Gulf Shrimp when cooked, have a firm but not chewy texture with what some have described as a slightly sweet taste. Please enjoy all the great recipes in this publication and remember that the Mississippi Gulf Coast offers some of the finest seafood in the world.

Ask for Mississippi wild-caught Gulf Shrimp at your seafood market, grocery store or restaurant to be sure you're getting the best.



## *Gulf Shrimp*

### Nutritional Information

100 g. = 3.5 oz. raw

Calories: 90

Fat Calories: 7

Total Fat: 0.8 grams

Saturated Fat: 0.2 grams

Cholesterol: 96 mg.

Sodium: n/a

Protein: 19.4 grams

Omega-3: 0.3 grams



## *Favorite Recipes of Our Staff*

The Mississippi Department of Marine Resources is dedicated to enhancing, protecting and conserving the marine interests of Mississippi for present and future generations. It manages all marine life, public trust wetlands, adjacent uplands and waterfront areas for the long-term recreational, educational, commercial and economic benefit of everyone.

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Please visit our website at [www.dmr.ms.gov](http://www.dmr.ms.gov).



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# Mississippi Gulf Shrimp with Orzo

1/2 lb. Mississippi Gulf Shrimp  
1 c. uncooked orzo (orzo is a tiny pasta)  
1 diced tomato  
1 c. green onions  
4 oz. feta cheese, crumbled  
(tomato-basil feta cheese works well also)  
1 tbsp. lemon juice  
(Old Bay seasoning, optional)

Sauté shrimp in butter, garlic and basil until shrimp are pink (about 5 minutes).

Cook orzo for about 5 minutes (follow instructions on bag) and drain.

Add all other ingredients except shrimp. Mix well. Place in a foil bag (put shrimp on top of orzo mixture). Bake 350 degrees for 20 -25 minutes, until mixture is hot. Serve with French bread.

Pat Daughdrill  
Administrative Services





# Mississippi Gulf Shrimp and Eggplant Casserole

- 1 lb. Mississippi Gulf Shrimp, cleaned and peeled
- 4 c. eggplant, peeled and cubed
- 1 c. green bell pepper, diced
  - 1 c. onion, diced
  - 1 c. celery, diced
- 2 cloves garlic, crushed
- 2 c. rice, cooked
- 1 tbsp. Worcestershire sauce
  - 2 tbsp. butter
  - 2 tsp. salt
- 1/2 tsp. black pepper
- 1/2 tsp. thyme
- 3/4 c. mayonnaise
- 1 c. bread crumbs

Sauté bell pepper, onion, celery, eggplant and garlic in butter. Add remaining ingredients and mix well, except bread crumbs. Place in a 2 qt. casserole dish, spread bread crumbs over the top and bake in preheated oven at 350 degrees for 45 minutes.

Jan Boyd  
Coastal Ecology

# *Eggplant and Mississippi Gulf Shrimp*

- 2 medium to large eggplants
- 2 lb. small peeled Mississippi Gulf shrimp
- 1 box seasoned bread crumbs
- 1 box unseasoned bread crumbs
- 1/2 pack of saltine crackers (crushed)
- 2 medium onions
- 1 large green (bell) pepper
- 5 stalks celery
- 5 cloves garlic
- salt and pepper to taste
- cayenne pepper to taste

Peel and boil eggplant until tender. Drain really well and mash with a clean hand. Cut up onion, green pepper and celery into chopped-like size (small), put into sauce pan, cover with water and cook until tender. Add garlic and shrimp, and cook 5 more minutes. Place bread crumbs and crackers in a large baking dish; add mashed eggplant, other seasonings and shrimp to bread crumbs. Add a little more water if needed. Add cayenne now if desired. Bake at 350 degrees for about 1 to 1 1/2 hour until golden brown on top.

Linda McCarthy  
Administrative Services





## *Eggplant Casserole with Shrimp*

- 1 lb. Mississippi Gulf shrimp (boiled and peeled)
- 3 eggplants, peeled and diced
- 4 green onions, chopped
- 1 yellow onion, chopped
- 2 stalks celery
- 8 oz. cheddar cheese, cubed
- 1 can cream of shrimp soup
- 8 oz. ham, diced
- 2 eggs
- 1 and 1/2 packs Ritz crackers, crushed

Boil eggplant and drain. Saute onions and celery. Mix all ingredients, salt and pepper to taste. Bake at 350 degrees for 45-60 minutes.

Irvin Jackson  
Directorate



## *Mississippi Gulf Shrimp Quiche*

1 c. (or more) Mississippi Gulf Shrimp

3 tbsp. green onions

2 tbsp. butter

3 tbsp. white wine or vermouth

1 c. whipping cream

3 eggs, beaten

1 tsp. tomato paste

Melt butter and sauté onions until soft. Add shrimp, white wine or vermouth and cook until almost evaporated. Add shrimp mixture to remaining ingredients and pour into partially cooked pie shell. Bake at 350 degree for 25-30 minutes.

Pat Daughdrill  
Administrative Services



## *Shrimp Quiche*

- 1 deep dish pie crust
- 9 oz. boiled, seasoned Mississippi Gulf shrimp
- 1 1/4 c. grated Swiss cheese
- 1/4 c. finely chopped onion
- 3 eggs, beaten
- 1 tbsp. lemon juice
- 1 tsp. chives
- 3/4 tsp. garlic salt
- 1 tsp. salt
- 1/8 tsp. pepper
- 1 1/4 c. evaporated milk

Boil small shrimp in crab/shrimp boil; peel and set aside. Preheat oven to 450 degrees, and follow directions on pie crust package for thawing. Prick bottom of pie crust with fork. Bake on a cookie sheet for approximately 5 minutes. Remove crust from oven. Distribute shrimp over bottom of pie crust. Sprinkle cheese and onions liberally over shrimp. Beat together eggs, milk, lemon juice and seasonings. Pour mixture over shrimp and return to oven for 15 minutes. Reduce oven to 350 degrees and bake until top is golden brown. Mmm....good. Serves 4.

Dr. Fred Deegen  
Deputy Director

Recipe by Lynn Deegen.

# Shrimp and Grits

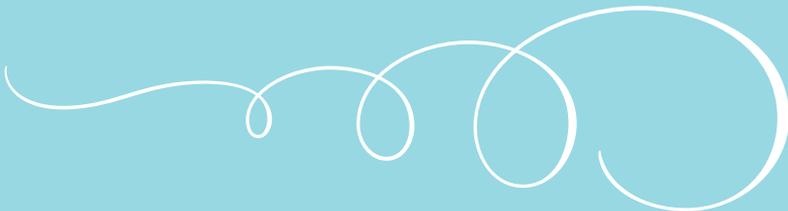
4 servings cooked stone ground grits  
1/4 c. butter  
1 1/2 c. sharp cheddar cheese  
3 tbsp. olive oil  
1/2 c. diced salt pork  
1/4 c. diced onion  
1/4 c. diced green or red peppers  
1 lb medium to large shrimp, peeled and de-veined  
2 tbsp. white wine  
1 c. cream  
Salt and pepper  
Green onion tops, chopped

Cook grits according to package directions; add cheddar and butter; set aside and keep warm.

Heat oil in a large skillet over medium-high heat. Add salt pork until crisp. Add diced vegetables and saute until onions are translucent. Add shrimp and saute for 3-4 minutes. Remove from the pan and set aside. Deglaze the pan with a little white wine. Slowly add the cream and let reduce until thickened. Season with salt and pepper, to taste.

Divide grits among 4 serving plates. Top with shrimp; Pour sauce over. Garnish with green onion tops.

Brooke Goff  
Seafood Marketing Program



# Quick Mississippi Gulf Shrimp Creole

- 2 lbs. raw Mississippi Gulf Shrimp, shelled (weight is after shelling)
- 1 c. bell pepper chopped
- 1/2 c. onion chopped
- 1/4 c. celery finely chopped
- 1 tsp. minced garlic
- 1 jar Prego Traditional tomato sauce (don't substitute brands)
- 1 bay leaf
- 6 slices bacon\*
- 1 c. seasoned chicken stock
- Cayenne to taste
- 3-4 tbsp. olive oil
- 3-4 tbsp. flour (optional)

In a large heavy pot, cook bacon until crisp, when done remove and set aside. Reserve about 1 tablespoon of the drippings and add the first four ingredients sauté until soft, add shrimp and sauté until they begin to turn pink then add Prego, chicken stock, and bay leaf to mixture. Bring to a simmer and allow to cook 30 minutes. If thickening is needed, in a small skillet add the flour and olive oil to make a roux.

\* For a healthier version eliminate bacon and substitute olive oil to sauté.

Roxanne Russell  
Administrative Services

# Shrimp Creole

5 lb. Mississippi Gulf shrimp, cleaned and deveined

1/2 c. butter (1 stick)

2/3 c. flour

2 (14-oz.) cans tomato sauce with tomato bits

2 1/2 c. chopped onion

1 large bell pepper (chopped)

1 c. chopped celery

3 1/2 c. hot water

1 tsp. dried thyme

2 bay leaves

4 tsp. sugar

2 cloves garlic, minced

4 tsp. salt

2 tsp. cayenne pepper

1 tsp. black pepper

Dash of Tabasco sauce

1/4 c. chopped parsley

Hot cooked rice

Saute shrimp in butter in a large skillet for 5 minutes or until pink. Remove shrimp from pan; add flour and brown lightly; add onion, bell pepper and celery, and saute until tender, about 5 minutes. Add tomato sauce, water, thyme, bay leaf, sugar, garlic, salt, peppers and Tabasco sauce. Stir well and simmer, covered, for 30 minutes, stirring occasionally. Add shrimp and cook 10 minutes longer. Add parsley just before serving. Serve over hot rice.

Serves 12-15.

Corky Perret

Marine Fisheries Director

# *Jerry's Mississippi Gulf Shrimp Jambalaya Creole*

10 lbs. Mississippi Gulf Shrimp, cleaned and peeled

6 onions, diced

1 red bell pepper, diced

1 green bell pepper, diced

1 whole celery, cut up

2 bunches green onions, cut up

1 lb. bacon cut into small pieces

2 lbs. smoked sausage, cut up

10 lb. bag of chicken leg quarters

Boil and de-bone chicken, save the stock.

(Note: Use plenty of water when boiling because you will need 1 cup of stock for every cup of rice.)

1 large can crushed tomatoes

2 boxes 28 oz. Minute rice

1/2 small can of paprika added for color

Brown sausage and cook the bacon (save the grease).

Add the peppers, celery and onions, sauté.

Measure the correct amount of stock, add chicken, sausage and shrimp and bring to a boil. Add remaining ingredients, then add the rice. (Don't stir too much). Let covered pot sit for 15 minutes for the rice to cook.

Karen Carron  
Administrative Services

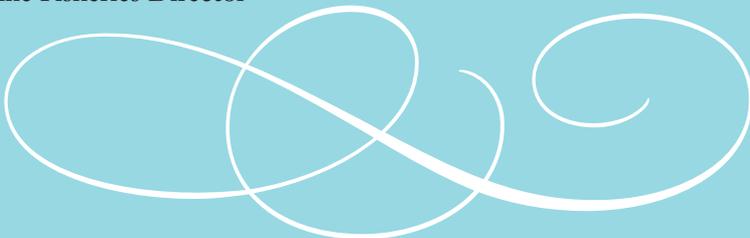
Recipe by Jerry Gill

# Shrimp Jambalaya

- 1/2 stick oleo
- 1 onion
- 1/2 bell pepper
- 1 head garlic
- green onions
- parsley
- 1/2 lb. ham or sausage
- 8 oz. chicken broth
- 1 can stewed tomatoes
- 1 small can mushrooms
- 1 small bottle pimentos
- salt and pepper
- 1 lb. Mississippi Gulf shrimp
- 1 c. Uncle Ben's Rice

Use black iron pot. Melt margarine. Saute' onions first, then add bell pepper, garlic, sausage or ham. Add chicken broth, stewed tomatoes, mushrooms, pimentos, salt and pepper. Bring to a slow boil. Next add parsley, green onions, shrimp and rice. Stir and return to a slow boil. Reduce heat to low and cook for 30-45 minutes. DO NOT OPEN POT UNTIL DONE.

Corky Perret  
Marine Fisheries Director





## *Shrimp and Corn Chowder*

- 1 large onion, chopped
- 1 lb red potatoes, cut into 1/2-inch pieces
- 1 (14-3/4 oz can) cream-style corn
- 1 (14-1/2 oz can) fat-free, low-sodium chicken broth
- 1 c. light cream or fat-free half-and-half
- 1 lb large shrimp, peeled, deveined
- 2 tbsp. peanut, canola or light olive oil
- 1/2 tsp. salt
- 1/4 tsp. pepper
- 1 tbsp fresh chopped parsley

In a large pot over medium heat, heat oil. Add onion, and potatoes. Cook until softened. Add corn, broth, light cream, 1/2 teaspoon of salt and 1/4 teaspoon of pepper. Bring to a boil.

Reduce heat to medium-low. Cook until soup is thickened and potatoes are tender. Stir in shrimp. Cooked until pink and cooked through. Sprinkle with parsley before serving.

Brooke Goff  
Seafood Marketing Program



## *Mississippi Gulf Shrimp Scampi*

2 lbs. Jumbo Mississippi Gulf Shrimp (4-5 per person)

1/2 c. butter

1/4 c. chopped parsley

1 tsp. salt

1/2 tsp. lemon peel

Garlic powder

2 tbsp. lemon juice

Preheat oven to 400 degrees. Peel shrimp, leaving tails on. De-vein and wash; drain on towels. Melt butter in 9-inch x 13-inch pan in oven. Add other ingredients except shrimp. Place shrimp in pan and turn once. Bake 5 minutes and turn again. Be sure parsley covers shrimp. Bake 8-10 minutes longer. Arrange shrimp on serving dish and pour sauce over.

Pat Daughdrill  
Administrative Services



## *Scarborough Fair Shrimp*

1 lb. shelled raw Mississippi Gulf Shrimp (the weight is after shelling)

1 tsp. dried parsley

1/8 tsp. dried sage (not ground)

1/4 tsp. dried rosemary (not ground)

1/8 tsp. thyme

2 tbsp. olive oil

KC Hickory BBQ sauce

Add first five ingredients to a skillet large enough to sauté all the shrimp at once. Turn heat on low and allow about 10-15 minutes for herb flavors to blend. Increase heat and add shrimp sauté until done. Remove and serve with the BBQ sauce for dipping. Variation: serve over rice or with steamed vegetables.

Roxanne Russell  
Administrative Services



## *Biloxi Bay Potato Salad*

1 lb. small to medium boiled Mississippi Gulf Shrimp,  
cleaned and peeled

6 to 8 medium potatoes, boiled (don't overcook)

5 to 6 green onions, chopped

2 stalks celery, finely chopped

4 to 5 eggs, boiled and chopped

1 c. sweet relish

1 tbsp. prepared mustard

1 c. salad dressing

Cajun seasoning (to taste)

Salt and pepper to taste

Boil potatoes whole, peel and cut into pieces, but not too small. Mix all ingredients and serve. Great served with gumbo.

Irvin Jackson  
Directorate



## *Mississippi Gulf Shrimp Stuffed Peppers*

- 1 lb. small Mississippi Gulf Shrimp, boiled and chopped
- 8 large bell peppers, cored, parboiled, cooled and set aside
- 1 large Spanish onion, sautéed until tender in stick of margarine
- 1 1/2 c. brown rice, boiled until almost tender with a stick of margarine
- 1 c. Spanish olives with pimentos, chopped
- 1 c. sharp cheddar cheese, shredded

Combine shrimp, rice, onion and olives; mix thoroughly. Add salt and pepper to taste. Stuff each pepper and sprinkle with shredded cheese. Place in a large baking dish and bake on 300 degrees until cheese is melted.

Pat Daughdrill  
Administrative Services

# Mississippi Gulf Shrimp Diablo

- 2 lbs. raw Mississippi Gulf Shrimp
- 1/2 lb. fresh sliced mushrooms
- 1 c. sliced celery
- 2 tsp. chives
- 1/2 tsp. ginger
- 2 tsp. Season-all
- 1/4 tsp. coarse ground black pepper
- 1/4 c. brandy, heated
- 1/2 c. butter
- 12 cherry tomatoes
- 1 tsp. parsley flakes
- 1/4 tsp. tarragon leaves
- 1 tsp. dry mustard
- 1/4 tsp. garlic powder
- 3 tbsp. lemon juice

Shell and de-vein shrimp. Melt butter in large skillet. Sauté mushrooms and celery for 3 minutes. Push to one side of skillet. Add raw shrimp and sprinkle with seasonings which have been mixed together. Sauté the shrimp, stirring 2 minutes. Add lemon juice. Combine shrimp and vegetables. Cover and simmer 5 minutes and transfer to chafing dish. Add tomatoes the last few minutes of cooking. Just before serving, flame with heated brandy. Nice over rice. Serves 4-6.

Pat Daughdrill  
Administrative Services



# Mississippi Gulf Shrimp Pie

3/4 lb. medium Mississippi Gulf Shrimp, cleaned and peeled

1 tbsp. olive oil

1 medium onion, chopped

1 green pepper, chopped

2 ribs celery, chopped

1/2 tsp. each: dried thyme, salt

Freshly ground pepper

2 c. dried bread cubes, in 1/4-inch cubes

1 c. corn kernels

1/2 c. shredded Gruyère cheese

4 eggs

1/2 c. each: half & half, crushed tomatoes

1/2 tsp. ground red pepper

Heat oven to 350 degrees. Heat oil in heavy skillet over medium heat: cook onion, green pepper and celery in skillet over medium heat until onion softens, about 3 minutes. Season with thyme, salt, pepper; set aside.

Line 10-inch greased deep pie pan with bread cubes; top with onion mixture, shrimp, corn and cheese; set aside.

Whisk together eggs, half & half, tomatoes, parsley and red pepper in large bowl; pour mixture over ingredients in pie pan. Bake until custard sets, about 35 minutes; let stand 5 minutes before cutting. Makes 8 servings.

Linda McCarthy  
Administrative Services





## *Mississippi Gulf Shrimp Etouffee*

- 5 lbs. Mississippi Gulf Shrimp, peeled, de-veined and chopped
- 1 c. butter or margarine
- 2 onions, chopped
- 6 stalks celery, chopped
- 3 tbsp. garlic, chopped
- 4 tbsp. flour
- 1 c. mushrooms, chopped
- 3 tbsp. paprika
- Salt, black pepper, and red pepper flakes to taste

In a large skillet melt butter; sauté onions, celery and garlic. Stir in flour and cook slowly for 5 minutes. Add shrimp and cook for 20 minutes. Add 2-3 cups of water and mushrooms. Stir in paprika and seasoning. Cook for 30 minutes. Serve over rice with hot French bread.

Linda Bullard  
Directorate



## *Shrimp Etouffee*

- 1 lb. peeled Mississippi Gulf shrimp
- 1 chopped onion
- 1 chopped bell pepper
- 1/2 clove garlic
- 1 stick of butter
- 1 can of cream of mushroom soup
- Paprika
- Seasoning to taste
- Your favorite rice

First, cook the rice. Then, melt stick of butter in medium sauce pan. Add chopped onion, chopped bell pepper and minced garlic. Saute on medium heat for about 30 minutes. Add a teaspoon of paprika and season to taste (with every other spice in the cabinet). Add cream of mushroom soup and one cup of water. On medium heat, stir occasionally until the sauce turns brown. You can add flour or water to thicken or thin the consistency. Again, add teaspoon of paprika, and season to taste. Once you have a good brown sauce, turn up heat to med./high, and throw in shrimp. When shrimp are cooked, turn off heat, cover and let stand for about 10 minutes. Serve over cooked rice.

Jude LeDoux  
Marine Fisheries

# Mississippi Gulf Shrimp Filling for Puffs

- 1 1/2 c. Mississippi Gulf Shrimp, coarsely chopped,  
boiled and de-veined
- 1 8 oz. pkg. cream cheese, softened
- 1/2 c. sour cream
- Dash garlic powder
- 1 tbsp. lemon juice
- 1/4 c. mayonnaise

Beat sour cream, lemon juice, garlic powder and mayonnaise into cream cheese. Add shrimp. If it seems too heavy, add more mayonnaise or sour cream. Fill puffs at the last moment before serving.

Note: You can use the frozen cream puff shells.

Pat Daughdrill  
Administrative Services





# *Sugar Cane Wrapped Grilled Mississippi Gulf Shrimp*

- 1 lb. fresh Mississippi Gulf Shrimp, peel, de-vein, clean and blot dry
- 1/4 lb. pork belly fat, diced
- 2 egg whites
- 1 tsp. sugar
- 1/2 tsp. salt
- 1/2 tsp. white pepper
- 1 tbsp. corn starch
- 1 foot of fresh sugar cane

Put shrimp in the freezer for 15 minutes

Peel off the hard cover of the cane and cut into 4-inch sections, then quarter the sections.

Preparation: In a food processor, combine all ingredients except the sugar cane. Process for two minutes until all ingredients are ground. Thinly wrap the ground mixture around the cane sections. The thickness of the mixture should be approximately 1/2 inches. Grill over hot coals until the shrimp mixture turns pink.

Serve as an appetizer or as a salad when mixed with fresh herbs, bean sprouts, cucumber, rice noodles and black bean/pineapple/peanut dressing.

Annie Nguyen  
Coastal Ecology

# Grilled Mississippi Gulf Shrimp Stuffed Chiles Rellenos

- 1/2 lb. Mississippi Gulf Shrimp
- 1 tbsp. Creole seasoning (see recipe next page)
- 1 tbsp. plus 2 tsp. olive oil
- 1/2 c. chopped green onions
- 2 tsp. minced garlic
- 12 large fresh poblano or New Mexico chilies
- 2 large ears of corn
- 1/2 tsp. salt
- 12 oz. Colby Jack cheese

Preheat a gas or charcoal grill. Season the shrimp with the Creole seasoning. In a medium, heavy skillet, heat 1 tbsp. of the oil over medium high heat. Add the green onions and garlic and sauté for 1 minute. Add the shrimp and sauté for 2 minutes. Remove from heat.

Char the chilies over the grill until blackened on all sides.

Meanwhile, rub 1 tsp. olive oil on each ear of corn and sprinkle with salt. Grill the corn until cooked through, about 8 to 12 minutes. Remove the corn from the grill and let cool. Seal the chilies in a plastic or paper bag and let stand 10 minutes. Peel and seed the chilies, leaving the stem end intact, and set aside.

Cut corn from the cob and place the kernels in a mixing bowl. Add the shrimp tails, cheese and mix well. Form the mixture into 12 equal portions, about 3 tbsp. each, and stuff into the seeded chilies, pressing to close.

Wrap the stuffed chilies in foil and place on the hot grill and cook, 3-5 minutes. Serve immediately with salsa and sour cream for dipping, as desired.

Jan Boyd  
Coastal Ecology

## *Creole Seasoning*

2 1/2 tbsp. paprika  
2 tbsp. salt  
2 tbsp. garlic powder  
1 tbsp. black pepper  
1 tbsp. onion powder  
1 tbsp. cayenne pepper  
1 tbsp. dried leaf oregano  
1 tbsp. dried thyme

Mix all ingredients and serve in all of your favorite seafood dishes.

Jan Boyd  
Coastal Ecology



## *Biloxi Butter*

1 lb. boiled Mississippi Gulf Shrimp (spicier the better)  
1 8 oz. block of cream cheese (room temperature)  
1/2 stick of butter or margarine (room temperature)  
Garlic powder to taste

Peel shrimp and finely chop.  
Mix all ingredients together.  
Use as a spread on your favorite crackers.

Wesley Devers  
Marine Fisheries



## *Coconut Shrimp*

- 1 egg
- 1/2 cup all-purpose flour
- 2/3 c. beer
- 1 1/2 teaspoons baking powder
- 1/4 c. all-purpose flour
- 2 c. flaked coconut
- 24 MS gulf fresh shrimp
- 3 c. oil for frying

In medium bowl, combine egg, 1/2 cup flour, beer and baking powder. Place 1/4 cup flour and coconut in two separate bowls. Hold shrimp by tail, and dredge in flour, shaking off excess flour. Dip in egg/beer batter; allow excess to drip off. Roll shrimp in coconut, and place on a baking sheet lined with wax paper. Refrigerate for 30 minutes. Meanwhile, heat oil to 350 degrees F (175 degrees C) in a deep-fryer. Fry shrimp in batches: cook, turning once, for 2 to 3 minutes, or until golden brown. Using tongs, remove shrimp to paper towels to drain. Serve warm with your favorite dipping sauce.

Jason Rider  
Seafood Marketing Program

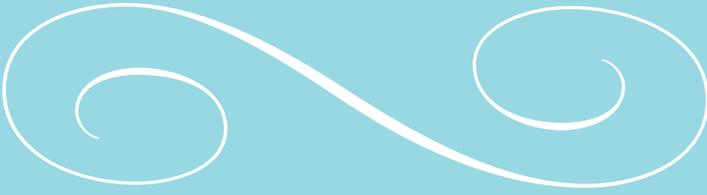


## *Marinated Shrimp Skewers*

- 3 cloves garlic, minced
- 1/3 c. olive oil
- 1/4 c. tomato sauce
- 2 tbsp. red wine vinegar
- 2 tbsp. chopped fresh basil
- 1/2 tsp. salt
- 1/4 tsp. cayenne pepper
- 2 lbs. MS Gulf Fresh Shrimp, peeled and deveined skewers

In a large bowl, stir together the garlic, olive oil, tomato sauce, and red wine vinegar. Season with basil, salt, and cayenne pepper. Add shrimp to the bowl, and stir until evenly coated. Cover, and refrigerate for 30 minutes to 1 hour, stirring once or twice. Preheat grill for medium heat. Thread shrimp onto skewers, piercing once near the tail and once near the head. Discard marinade. Lightly oil grill grate. Cook shrimp on preheated grill for 2 to 3 minutes per side, or until opaque.

Jason Rider  
Seafood Marketing Program



## *Garlic Rum Shrimp*

- 2 1/2 lb. large MS Gulf Fresh shrimp, peeled and deveined, tails on
- 3/4 tsp. salt
- 3 dashes Tabasco
- 1/2 cup Bacardi Rum
- Juice of 1 lime
- 1 tablespoon Worcestershire sauce
- 1 teaspoon ground cumin
- 4 tablespoons butter
- 1/2 cup olive oil
- 5 cloves garlic, finely chopped
- 1/2 teaspoon freshly ground black pepper
- 1/2 cup fine dry bread crumbs

Season shrimp with salt and Tabasco. In small bowl, combine Bacardi, lime juice Worcestershire and cumin. Blend with shrimp and refrigerate at least 1 hour. In a small saucepan, combine butter and oil. When butter begins to get foamy, add garlic. Saute for 2 minutes. Set aside. Transfer shrimp to a dish, top with garlic sauce, pepper and bread crumbs. Broil until shrimp are just done (up to 10 minutes).

Irvin Jackson  
Directorate



## *Acadian Peppered Shrimp*

4 lbs. medium or large Mississippi Gulf shrimp (in the shells)

1 lb. butter

1/2 c. lemon juice

2 tsp. fresh basil, chopped

2 tsp. cayenne pepper

2 tsp. fresh oregano, chopped

5 garlic cloves, minced

1 bay leaf, crumbled

1/2 c. black pepper, finely ground

1 pinch of salt

Melt butter in a large deep dish frying pan or iron skillet over low heat. When melted, raise the heat and add all ingredients except the shrimp. Cook until browned to a rich mahogany color, about 8-12 minutes. Add the shrimp, stirring and turning to coat well with the seasoned butter. Cook until the shrimp have turned a rich deep pink, about 6-8 minutes. Serve the shrimp in their shells, peeling them at the table.

Tim Blocker  
Coastal Ecology

Recipe taken from <http://www.geocities.com/Yosemite/9758/shrimp.htm>

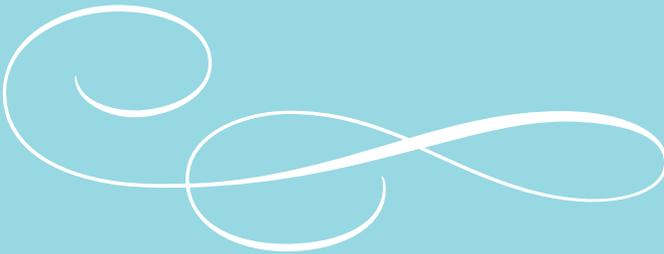
# *Spicy Italian Barbecue Shrimp*

2 sticks butter  
2 lbs. Mississippi Gulf shrimp (in shells)  
1 onion, sliced  
1 c. celery  
1/2 tsp. red pepper  
1 tbsp. dried Italian dressing  
1 tsp. Tabasco sauce  
3 lemons, sliced  
2 tbsp. Worcestershire sauce  
1/4 c. sherry  
salt and pepper

Melt butter, add shrimp in shells and cook on medium heat on stove until shrimp turn pink. Add all other ingredients and cook until shrimp loosen from shell (about 10 minutes). Do not overcook. Serve with hot French bread. Serves 6.

Jan Boyd  
Coastal Ecology

Recipe by Jeannette Mitchel.





## *Creole Tomatoes Stuffed with Shrimp Salad*

- 1 lb. Mississippi Gulf Fresh Shrimp, boiled and chopped
- 1/2 bunch of green onions, minced
- 3 tbsp. capers
- 1/3 c. spicy mayonnaise
- 1 tbsp. lemon juice
- Fresh ground pepper
- 4 large ripe tomatoes, tops cut off and all pulp removed

Combine all ingredients except tomatoes, folding together thoroughly. Chill for at least 1 hour to marry flavors. Stuff each tomato with equal amounts of shrimp salad.

Irvin Jackson  
Directorate

# *Shrimp and Pea Salad*

- 1 c. fresh boiled Mississippi Gulf shrimp, chopped
- 1 can small green peas, drained
- 1/2 small onion, minced
- 1 c. chopped, mild cheddar cheese
- 2 heaping tbsp. mayonnaise

Combine all ingredients, and add salt and pepper to taste. Great served on bed of lettuce. Garnish with red pepper or pimento. Serves 4.

Marcia Garcia  
Coastal Ecology



# Leah's Mississippi Gulf Shrimp Pasta

2 leeks, chopped

1 bundle of scallions, chopped

10-12 spears asparagus, chopped in quarters

8 oz. button mushrooms, quartered

Saute ingredients in 2 tbsp. olive oil. Add salt and pepper to taste.  
Add 1/2 c. white wine to finish. Serve over angel hair pasta.

Add grilled or sauteed Mississippi Gulf shrimp.

Leah Bray  
Coastal Ecology





# *Shrimp and Artichoke Heart Linguine*

1 lb. linguine  
1 1/2 tbsp. olive oil  
1/2 c. red onion (minced)  
3/4 c. white wine  
1 lb. medium Mississippi Gulf shrimp  
1 1/2 c. heavy cream  
12 oz. marinated artichoke hearts, drained  
4 oz. sliced mushrooms, drained  
1 1/2 oz. sun dried tomatoes, chopped  
3 tbsp. fresh lemon juice

Boil four quarts of water for each pound of dry linguine; add 1 tbsp. olive oil and 1 tsp. of salt, if desired. Add linguine and slowly return to a boil. Cook, uncovered, approximately 10-12 minutes, or until tender, stirring occasionally. Avoid overcooking. Remove from heat and drain.

Saute red onion in the olive oil and let cook for 1 minute. Add white wine and lemon juice, simmer mixture until it coats the back of a spoon. Add shrimp and cook until it is done. Add cream, artichoke hearts, mushrooms and sun dried tomatoes. Season with garlic and Italian seasoning to taste. Let simmer for another 2-3 minutes. Serve over linguine and garnish with freshly grated Parmesan cheese. Serves 6-8.

Jan Boyd  
Coastal Ecology



## *Shrimp Dip*

- 1 lb. Mississippi Gulf shrimp (boiled, peeled and chopped)
- 2 tbsp. chopped green onions
- 8 oz. Philadelphia cream cheese
- 1 c. mayonnaise
- 1/2 tsp. garlic powder
- 1 tsp. Worcestershire sauce
- 1 tsp. Tabasco

Mix all of the above and serve with crackers or bread.

Michaela Hill  
Tidelands Office

Recipe by Dorothy Sabbatini.

# Mississippi Gulf Shrimp, Blue Crab and Eggplant Casserole

- 1 lb. fresh small Mississippi Gulf Shrimp
- 1 lb. Mississippi Blue Crabmeat
- 2 medium or 4 small eggplants
- 1 large onion, finely chopped
- 1 tbsp. butter
- 1 1/2 c. dry bread crumbs, divided
- 2 eggs, well beaten
- 1/4 tsp. Accent (MSG)
- 1 tsp. crumbled dry oregano
- 2 tbsp. chopped parsley
- 1/2 tsp. salt
- 1/4 tsp. white pepper
- Paprika
- 4 tbsp. melted butter

Parboil eggplant until tender. Drain and cool. Partially cook shrimp until pink (2 min). Drain but save liquid. Sauté onion in butter. Set aside. Mix together: eggplant, mashed; shrimp, onion, and crabmeat, 1 cup bread crumbs, beaten eggs; Accent, oregano, parsley, salt and white pepper. Mix well, adding shrimp liquid if needed. Put in baking dish and sprinkle with remaining bread crumbs. Sprinkle with paprika and pour melted butter over all. Bake at 350 degrees for 35-45 minutes or until top is lightly browned. Makes about 4 servings. May be baked in individual ramekins. Freezes well. MSG can be omitted. A light sprinkle of cayenne pepper may be used.

Pat Daughdrill  
Administrative Services

# *Rotel Shrimp/Chicken*

1 small whole chicken or pieces to equal (boiled and deboned).

Save broth

1 1/2 to 2 lbs. peeled Mississippi Gulf shrimp

1-8 oz. pack thin spaghetti (cooked and drained)

1 can cream of mushroom soup

2 cans rotel diced tomatoes

1 small can sliced mushrooms (drained)

1 small can English peas (drained)

1 small onion (diced)

3 stalks celery (cut small)

12 oz. bag mild cheddar cheese

Mix all ingredients, except cheese, together in a large baking pan. Bake for 30-45 minutes at 350 degrees. Remove from oven, top with the cheddar cheese, return to oven and let cheese melt.

Linda McCarthy  
Administrative Services





## *Shrimp Spaghetti*

- 2-14.5 oz. cans diced tomatoes
- 2-8 oz. cans tomato sauce
- 1-10 oz. can diced rotel and green chilies
- 1 medium sized jar Prego spaghetti sauce
- 5 lbs. peeled Mississippi Gulf shrimp
- 1/2 lb. salt meat (cut small)
- 1 large onion
- 1 medium bell pepper
- 1 tsp. chopped garlic
- 1 tsp. sugar
- 1/2 c. water (more or less)
- Salt and pepper to taste
- Tabasco to taste
- 2 tbsp. oil

Add all ingredients from cans in large sauce pan. Cut salt meat in small pieces and fry in oil until light brown. Add onions, and saute for about 2 minutes. Add to sauce, and cook for about 1 hour. Then, add shrimp, and cook 30 minutes longer. Serve over your favorite pasta.

Linda McCarthy  
Administrative Services

## Shrimp Fajitas

- 1 lb. Mississippi Shrimp, peeled
- 2 tablespoons butter or cooking oil
- 1/2 cup chopped yellow onion
- 1/2 cup chopped green bell pepper
- 1/2 cup chopped red bell pepper
- 1/2 teaspoon salt
- 1/2 teaspoon pepper
- 1 teaspoon chopped parsley
- 1 tablespoon red paprika
- 1/4 teaspoon cayenne pepper (or to taste)
- 8 flour tortillas
- Prepared Salsa

Remove vein from shrimp if desired. Heat 1 tablespoon butter or oil in pan over medium high heat and sauté shrimp for two or three minutes until they turn an appetizing pink color. Remove from heat, drain, remove shrimp and set aside.

Heat 1 tablespoon butter or oil over medium high heat and add onions to pan. Stir onions until clear, and then add green and red bell pepper, parsley and seasonings. Stir for two or three minutes.

Add cooked shrimp back to mixture in pan, stir for two minutes over medium heat and serve on warm tortilla with your favorite salsa. Enjoy!

Submitted by G&G Trading Company of Biloxi from their CulinaryDelights® line.

# Garlic Shrimp with Asparagus

2 tbsp. olive oil

2 ½ c. sliced asparagus

4 cloves garlic, minced

salt and pepper

1 pinch crushed red pepper flakes

1 ½ lb. Mississippi Gulf Shrimp, peeled and deveined

1 cup dry white wine

2 tbsp. lemon juice

Heat oil in saute pan, add asparagus, garlic, and spices, cook for 5 minutes add shrimp, cook until shrimp turns pink.

Stir in wine and lemon juice and bring to a boil, remove from heat and serve.

Brittany Chudzik  
Marine Fisheries





## *Shrimp Pasta Salad*

- 1 lb. bow-tie pasta
- Kosher salt
- 2 lbs small-medium Mississippi Gulf Shrimp, boiled
- 1 diced red bell pepper
- 1 diced red onion
- 1 c. sliced green olives
- 1 minced garlic clove
- 1 cup chopped basil leaves (loosely packed)
- 1/3 c. olive oil
- 1 tsp. of lemon zest
- 1/4 c. lemon juice
- 1 tsp. red chile flakes
- Black pepper to taste

Cook the pasta in well salted water (like sea water) until al dente, a bit firmer than you would normally eat. (The pasta will absorb some of the salad dressing and soften further after cooking.) Rinse the pasta in cold water to stop the cooking. Drain well and put into a large bowl.

Add boiled shrimp to the bowl and mix. Add the remaining ingredients and gently mix until well combined.

Chill at least 2 hours for flavors to set.

Brooke Goff  
Seafood Marketing Program

# Mississippi Seafood and Eggplant Casserole

Preheat oven to 350 degrees.

Lightly grease a casserole baking dish suitable for serving at the table.

Put pot of water on stove to boil.

Peel and cut up one or two large eggplants.

Place eggplant in boiling water.

Cook until soft.

Carefully drain, reserving liquid.

Place in mixing bowl and mash.

Add 1 c. cheddar cheese

1 c. finely chopped onions and celery

1 c. Italian bread crumbs

1 or 2 eggs

1 c. Mississippi Gulf Shrimp and/or 1 c. Mississippi Blue Crabmeat

Mix all ingredients. If mixture is too dry, add some of the reserved liquid. If mixture is too soft, add more bread crumbs. Season to taste. Spread in baking dish. Sprinkle with bread crumbs. Bake until dressing consistency.

Dorothy Daniel  
Human Resources



# *Fried Eggplant Casserole with Shrimp and Crab*

2 lbs. fresh Mississippi Gulf Shrimp, boiled and peeled

1 lb. Mississippi Blue Crabmeat

1 eggplant, peeled and sliced thin

Cornmeal

6-8 oz. Swiss cheese, sliced thin

Cajun seasoning to taste

Sauce:

4 green onions, chopped

2 stalks celery, chopped

1 can stewed tomatoes

2 small cans tomato sauce

2 tbsp. butter or margarine

Boil shrimp in crab/shrimp boil, clean and peel. Peel and slice eggplant. Put eggplant in mixture of 2 eggs, milk, and water (mixture should be thin). Role eggplant in cornmeal seasoned with Cajun seasoning and fry in one inch of cooking oil.

Sauce: Sauté green onions and celery in butter/margarine until tender. Add stewed tomatoes and tomato sauce. Simmer approximately 20 minutes. Season to taste.

Assemble Casserole:

Coat medium-size baking dish with margarine. Layer fried eggplant, then shrimp and crabmeat, sauce and cheese. Sprinkle with Cajun seasoning. Repeat layers ending with cheese. Bake at 350 degrees for 30 minutes. Top with remaining sauce and cook 15 minutes more.

Irvin Jackson  
Directorate

# Mississippi Seafood Artichoke Apollo

Preheat oven to 350°F.

Prepare 2 boxes of Uncle Ben's Chicken Flavored Rice according to box directions.

Set cooked rice aside.

Drain and slice 2-3 6 oz. jars of artichoke hearts. Save artichoke liquid.

Finely chop 4-8 green onions

1/2 bell pepper (optional)

6-12 or more green and/or ripe olives (optional)

1/4- 1/2 c. thinly sliced celery (optional)

Add all ingredients, including reserved artichoke liquid to rice.

Stir in 1/2 c. mayonnaise, 1 c. lump Mississippi Blue Crabmeat and/or

1 c. small bite-size Mississippi Gulf Shrimp.

Season to taste.

Pour into lightly greased 8-inch x 11-inch serving/baking pan.

Sprinkle top with seasoned bread crumbs or try canned fried onion rings.

Bake about 30 minutes or until thoroughly heated.

Garnish with parsley.

Dorothy Daniel

Human Resources



# Mississippi Gulf Oysters Bienville with Shrimp

- 2 doz. Mississippi Gulf Oysters on the half shell, drained
- 1/2 lb. boiled Mississippi Gulf Shrimp, finely diced
- 2/3 c. finely chopped fresh mushrooms
- 1 tsp. ground white pepper
- 4 tbsp. butter
- 1/2 c. white wine
- 1 1/2 tsp. finely minced garlic
- 1/2 tsp. cayenne pepper
- 1 tbsp. finely chopped green onions (white part included)
- 1 tsp. salt
- 1/2 c. heavy cream
- 6 tbsp. grated Romano cheese
- 1 tbsp. flour
- 4 tbsp. dry bread crumbs
- 1/4 c. finely minced parsley
- 1 tbsp. olive oil
- 4 pans rock salt

In a large, heavy saucepan, sauté the mushrooms in olive oil. Remove from pan and set aside. In the same pan, melt the butter and saute the garlic and onions, stirring frequently until soft. Add the shrimp, then sprinkle in the flour. Stir all together, add the reserved mushrooms.

De-glaze pan with the wine while stirring constantly. Stir in the heavy cream, cook until smooth before adding Romano cheese, dry bread crumbs and parsley, salt, pepper and cayenne pepper. A small amount of milk may be added if the mixture is too thick. Remove from heat, allow to cool, then refrigerate for about 1 1/2 hours.

Half an hour before you plan to bake the oysters, place the pans of rock salt in a preheated 500 degree oven. Wash oyster shells well, pat dry. Put oysters on shells, place six in each pan of rock salt. Spoon one heaping tablespoon of sauce over each oyster. Bake for 15 to 18 minutes until well browned.

Roxanne Russell  
Administrative Services



## *Remoulade Sauce*

4 -5 tbsp. Dijon Country mustard (no substitutes)

1/2 c. mayonnaise

1 boiled egg, chopped

1/8 c. onion, finely chopped

1 tbsp. ketchup

1 tbsp. grated horseradish (not the mayonnaise type)

Mix all ingredients and serve over cooked Mississippi Gulf shrimp.

Roxanne Russell  
Administrative Services





## Mississippi Seafood Stuffed Onions

Preheat oven to 350 degrees.

Peel skin off 6 small to medium yellow onions (preferably Vidalia).

Put large pot of water on stove to boil.

Cut onions in half.

Drop in boiling water until they turn clear—parboiled.

Remove from water and drain.

Remove center layers of onion and save for another recipe.

Lightly spray oven baking dish with vegetable oil.

Place onions cut side up in baking dish.

Mix together 2 c. Italian bread crumbs, 2 eggs, 1 c. cheese (I like cheddar), and 1 c. small Mississippi Gulf Shrimp and/or Mississippi Blue Crabmeat. If mixture is dry, add some of the water from cooking the onions. If mixture is wet, add more bread crumbs. Mix to a stuffing consistency. Fill cavity of each onion. Sprinkle with more bread crumbs, if desired. Place in oven until cooked, usually about 20-30 minutes. Remove from oven and sprinkle with more cheese.

Note: Try a similar variation using fresh tomatoes. Take core out of the tomato. Do not parboil. Stuff and heat until stuffing is cooked. Reduce temperature, if necessary. Decorate with a sprig of parsley atop each to give it a festive look. If you don't want to use a whole or half tomato, try a thick slice sprinkled with oregano, then add scoop of dressing, cheese and parsley. Heat.

Dorothy Daniel  
Human Resources



# Mississippi Gulf Coast Lasagna

- 1 lb. medium Mississippi Gulf Shrimp
- 1 lb. Mississippi Blue Crabmeat (remove all shell)
- 1 lb. lasagna noodles
- 2 c. white wine
- 2 c. chicken broth
- 6 tbsp. butter
- 1/2 c. flour
- Salt and pepper to taste
- Dash of paprika
- 2 tbsp. sherry wine
- 2 lbs. sharp cheddar cheese, sliced

Cook lasagna according to package directions. Sauté seafood in chicken broth and wine for 3 to 5 minutes. Remove seafood and chop coarsely (reserve stock). In a saucepan, melt butter, add flour and seasonings, and cook, stirring for a few minutes. Stir in 2 cups of reserved stock and cook until thickened. Stir in chopped seafood and set aside.

In a greased lasagna pan, layer noodles, sliced cheddar cheese, and seafood mixture in that order, finishing with a layer of cheese. Bake at 375 degrees for 45 minutes. Let stand for 10 minutes before serving.

Irvin Jackson  
Directorate

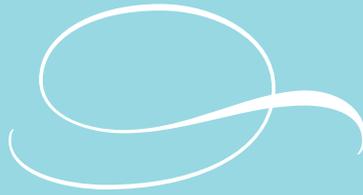
# Seafood Jumbo

6 chicken leg quarters  
2 lbs. smoky sausage  
1 whole stalk celery (diced)  
1 large bell pepper  
1 large onion  
1 can diced tomatoes  
1 can diced rotel (hot)  
1-6 oz. can tomato paste  
5 lbs. unpeeled Mississippi Gulf shrimp  
1 lb. Mississippi Gulf claw crab meat  
2 cans chicken giblet gravy  
Filé  
Tabasco to taste  
Salt and pepper to taste  
1 bag of cut okra  
1 1/2 to 2 c. flour  
Roux (see below)

Roux: Use cast iron pan if possible. Add 3/4 c. oil. Heat oil until hot. Add 1 1/2 to 2 c. flour to oil. Stir constantly until real good and brown. Let cool.

Cut okra into small pieces. Put 1 tbsp. oil in pan. Saute okra for a few minutes. In large broiler pot, add chicken and cover with water. Add sausage, celery, onion, bell pepper, tomatoes, rotel and paste. Boil until chicken is tender, and add okra. Remove chicken, let cool and debone. Cut the chicken into small bite-sized pieces. Add giblet gravy and cooled roux to the pot, stirring while adding. Let simmer 30 minutes, stirring often. Add peeled shrimp, crab meat and chicken. Cook 15 minutes. Add filé to taste. Serve over rice.

Linda McCarthy  
Administrative Services



## *Seafood Casserole*

- 1 lb. Mississippi Gulf shrimp (boiled and peeled)
- 1 lb. Mississippi Gulf crab meat
- 1 c. mayonnaise
- 1 tbsp. sherry
- 1 tbsp. worcestershire sauce
- 1/2 tsp. dry mustard
- 4 green onions, chopped
- 8 oz. fresh spinach
- 8 oz. mushrooms, sliced
- 8 oz. Swiss cheese
- 1 1/2 pack Ritz crackers, crushed
- 1 stick butter, melted

Line greased baking dish (9 X 13) with fresh spinach. Mix shrimp, crab, onions, mayo, sherry, dry mustard and worcestershire sauce. Put mixture on top of spinach. Slice cheese and put on top of mixture. Next, cover with sliced mushrooms. Melt butter and mix with crushed crackers. Spread cracker mixture over mushrooms, and bake at 350 degrees for 30-40 minutes.

Irvin Jackson  
Directorate

# *Shrimp and Crab Casserole*

1 cup butter, melted  
1 lb. cooked Mississippi Gulf shrimp  
1 lb. Mississippi Gulf white lump crab meat  
1 c. mayo  
1/2 c. bell pepper, finely chopped  
1/2 c. onion, finely chopped  
1/2 c. celery, finely chopped  
1/2 tsp. salt  
1/4 tsp. pepper  
1 tsp. Worcestershire sauce  
1 tsp. paprika  
1/2 c. seasoned or battered bread crumbs

Cook shrimp in microwave. Place bell pepper, onion and celery in a 2-cup measuring cup. Cover with wax paper and cook in microwave on high for two minutes. Combine all ingredients. Sprinkle top with bread crumbs. Heat on high in microwave for 6-8 minutes. Turn once at 1/2 time.

Tina Shumate  
Coastal Ecology

Recipe by Ann Hebert.





## *Jambalaya Jeff*

- 1 pkg. hot sausage (typically 3 links)
- 3-4 c. cleaned Mississippi Gulf Shrimp
- 2 or 3 celery sticks, cleaned and chopped
  - 1 bell pepper, chopped
  - 1 large onion, chopped
- 2 fresh tomatoes, chopped
- 2 cans stewed tomatoes
- 3 c. rice
- 5 1/2 c. water
- 4 tbsp. Cajun spices

Cut everything up, except shrimp and put into large pot. Bring to boil and simmer 35-50 minutes until desired consistency. Add shrimp towards the end of cooking time. Stir and continue cooking until the shrimp is done. Serve with crusty French bread. Serves 8.

Jeff Clark  
Coastal Ecology

# Spicy Bang Shrimp

1 lb. medium Mississippi Gulf Shrimp, peeled and deveined  
1 egg, beaten  
1 c. milk  
1/2 c. all-purpose flour  
1/2 c. panko breadcrumbs  
1 tsp. salt  
1/2 tsp. ground black pepper  
1/4 tsp. onion powder  
1/4 tsp. garlic powder  
1/4 tsp. dried basil  
8 to 12 c. vegetable oil

## SPICY SAUCE:

1/2 c. light mayonnaise  
4-5 tsp. chili garlic sauce, such as Sriracha sauce  
1 tsp. granulated sugar  
1 tsp. rice vinegar

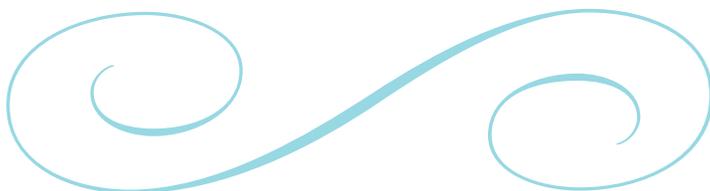
Combine all ingredients for the spicy sauce in a small bowl; cover and set aside. Combine beaten egg with milk in shallow bowl; set aside. Combine flour, panko, salt, black pepper, onion powder, garlic powder, and basil in another shallow bowl; set aside.

Bread the shrimp by first coating each with the breading mixture. Dip breaded shrimp into the egg and milk mixture, and then back into the breading. Arrange the coated shrimp on a plate and pop them into the fridge for at least 20 minutes. This step will help the breading to stick on the shrimp when frying.

Heat oil to 350 degrees, fry shrimp 2 to 3 minutes or until golden brown. Drain on rack or paper towels.

When all shrimp has been fried, drop the shrimp into a large bowl. Gently toss in 1/4-1/2 c. sauce.

Brooke Goff  
Seafood Marketing Program



## *Who We Are*

The Mississippi Department of Marine Resources (DMR) is a diverse team of fisheries biologists, wetlands ecologists and other resource management professionals, working together to manage Mississippi's coastal resources. The DMR and the Commission on Marine Resources play an important role in managing and implementing the following key program areas:

- Tidelands Trust Fund Administration
- Recreational Fisheries Management
- Fishing Reef Development
- Commercial Fisheries Management
- Oyster Reef Revitalization
- Shellfish Growing Waters Management
- Seafood Licensing
- Seafood Plant Inspection and Certification
- Technical Assistance to Seafood Industry
- Marine Patrol
- Coastal Preserves
- Public Access Development
- Coastal Zone Management
- Clean Vessel Act
- Boat and Water Safety
- Derelict Vessel Act
- Marine Litter
- Geographical Information Systems and Data Management
- Wetlands Permitting and Federal Consistency
- Dredging and Beach Renourishment

# Mississippi Seafood Industry Directory

## Seafood Retail

### Bozo's

2012 Ingall Avenue, Pascagoula, MS 39567  
PH: (228) 762-3322  
CONTACT: Keith Delcambre

### Desporte & Sons Seafood, Inc.

1075 Division Street, Biloxi, MS 39530  
PH: (228) 435-2175 FX: (228) 435-2170  
EMAIL: desportesonsseaf@bellsouth.net  
CONTACT: Sean Desporte

### Family Seafood

15223 Dedeaux Road, Gulfport, MS 39503  
PH: (228) 328-1600

### Gulf Fresh Seafood

4601 Tennessee Ave., Gulfport, MS 39501  
PH: (228) 864-2180  
CONTACT: Troung Nguyen

### Long Beach Seafood

19009 Commission Road,  
Long Beach, MS 39560  
PH: (228) 863-4110  
CONTACT: Lien Hoang

### Quality Poultry & Seafood, Inc.

895 Division Street, Biloxi, MS 39530  
PH: (228) 432-5216 FX: (228) 432-7222  
WEB: www.qualitypoultryandseafood.com  
CONTACT: Todd Rosetti

### Vayda Seafood Market

20241 Hwy. 63 North, Hurley, MS 39555  
PH: (228) 588-3347

## Seafood Wholesale

### Bozo's

2012 Ingall Avenue, Pascagoula, MS 39567  
PH: (228) 762-3322  
CONTACT: Keith Delcambre  
SHRIMP

### Biloxi Freezing & Processing, Inc.

204 Bohn Street, Biloxi, MS 39530  
PH: (228) 435-1911 FX: (228) 374-5555  
EMAIL: mmavar@biloxifreezing.com  
WEB: www.biloxifreezing.com  
CONTACT: Richard Cosmich, Mark Mavar  
SHRIMP

### B&W Seafood

27055 Bradley Road,  
Pass Christian, MS 39571  
PH: (228) 860-4207  
EMAIL: oyster2@yahoo.com  
CONTACT: William Scarborough  
OYSTERS

### C.F. Gollott & Son Seafood, Inc.

LOC: 9357 Central Avenue,  
D'Iberville, MS 39540  
MAIL: P.O. Box 1191, Biloxi, MS 39533  
PH: (228) 392-7181 FX: (228) 392-8848  
EMAIL: cfgollot@bellsouth.net  
WEB: www.gollotseafoodmarket.com  
CONTACT: Dale Gollott  
SHRIMP, OYSTERS

### Crystal Seas Seafood

166 West North St.,  
Pass Christian, MS 39571  
PH: (228) 452-2722 FX: (228) 452-0801  
EMAIL: jjen415442@aol.com  
WEB: www.crystalseasoysters.com  
CONTACT: Joe Jenkins  
SHRIMP, OYSTERS, CRABS

### Custom Pack, Inc.

211 Caillavet St., Biloxi, MS 39530  
PH: (228) 435-3632  
EMAIL: brent@globalsea.com  
WEB: www.globalsea.com  
CONTACT: Brent Gutierrez  
SHRIMP

### Desporte & Sons Seafood, Inc.

1075 Division Street, Biloxi, MS 39530  
PH: (228) 435-2175 FX: (228) 435-2170  
EMAIL: desportesonsseaf@bellsouth.net  
CONTACT: Sean Desporte  
SHRIMP, OYSTERS, CRABS

### D. L. Pettis & Son

9400 Pettis Road, Moss Point, MS 39562  
PH: (228) 475-8678  
CONTACT: David Pettis, Sr.  
OYSTERS

### Fish Depot

LOC: 9544 Hwy. 18 W., Magee, MS 39111  
MAIL: P.O. Box 967, Raleigh, MS 39153  
PH: (601) 953-8801  
EMAIL: davidhegwood@fishdepotinc.com  
CONTACT: David Hegwood  
SHRIMP, OYSTERS, FISH

**Golden Gulf Coast Packing Co., Inc.**

LOC: 260 Maple Street, Biloxi MS 39530  
MAIL: P.O. Box 1458, Biloxi, MS 39533  
PH: (228) 374-6121 FX: (228) 374-0599  
EMAIL: GoldenGf@bellsouth.net  
CONTACT: Richard Gollott  
SHRIMP

**Gollott's Oil Dock & Ice House, Inc.**

LOC: 260 Maple St., Biloxi MS 39530  
MAIL: P.O. Box 1458, Biloxi, MS 39533  
PH: (228) 374-6121 FX: (228) 374-0599  
EMAIL: GoldenGF@bellsouth.net  
CONTACT: Richard Gollott  
SHRIMP

**Gulfpride Enterprises, Inc.**

LOC: 391 Bayview Ave., Biloxi, MS 39530  
MAIL: P.O. Box 355, Biloxi, MS 39533  
PH: (228) 432-1929 FX: (228) 347-7411  
EMAIL: gulfpride@bellsouth.net  
WEB: www.gulfprideenterprises.com  
CONTACT: Wally Gollott  
SHRIMP

**Gulf Shores Sea Products, Inc.**

LOC: 5122 Ship Yard Rd.,  
Lakeshore, MS 39558  
MAIL: 309 Bismark Street,  
Bay St. Louis, MS 39520  
PH: (228) 323-6370  
CONTACT: Keath Ladner  
OYSTERS

**Jerry Forte Seafood**

1409 East 2nd Street,  
Pass Christian, MS 39571  
PH: (228) 452-2681  
CONTACT: Jerry Forte  
CRABS, SHRIMP, OYSTERS

**Merchants Foodservice**

P.O. Box 20387, Jackson, MS 39209  
PH: (601) 353-2461  
WEB: www.themerchantscompany.com  
CONTACT: Shane Green  
OYSTERS

**North Bay Seafood, Inc.**

9419 Central Avenue, D'Iberville, MS 39532  
PH: (228) 392-8573  
CONTACT: Carl Drieling  
SHRIMP, OYSTERS, CRABS

**Pass Purchasing**

112 South Market Street,  
Pass Christian, MS 39571  
PH: (228) 452-9604  
CONTACT: Glover Hayden  
OYSTERS

**Quality Poultry & Seafood, Inc.**

895 Division Street, Biloxi, MS 39530  
PH: (228) 432-5216 FX: (228) 432-7222  
WEB: www.qualitypoultryandseafood.com  
CONTACT: Todd Rosetti  
SHRIMP, OYSTERS, CRABS

**Shemper Seafood**

LOC: 367 Bayview Ave., Biloxi, MS 39530  
MAIL: P.O. Box 307, Biloxi, MS 39533  
PH: (228) 435-2703  
CONTACT: Gary Shemper

**SouthFresh Aquaculture, LLC**

267 Baird Road, Indianola, MS 38751  
PH: (662) 887-1765 FX: (662) 887-5635  
WEB: www.southfresh.com  
EMAIL: carolr@southfresh.com  
CONTACT: Carol Richmond  
OYSTERS

**Sysco Food Services of Jackson**

LOC: 4400 Milwaukee St.,  
Jackson, MS 39209  
Mail: P.O. Box 2900, Jackson MS, 39207  
PH: (601) 354-1701 FX: (601) 292-2210  
WEB: www.syscojackson.com  
EMAIL: jahns.brian@jackson.sysco.com  
CONTACT: Brian Jahns  
OYSTERS

**U.S. Food Service**

1125 Weems Street, Pearl, MS 39208  
PH: (601) 939-9433 FX: (601) 936-9565  
WEB: www.jackson.usfoodservice.com  
EMAIL: kendell.lindsey@usfood.com  
CONTACT: Kendall Lindsey  
OYSTERS

**Shrimp Processors****Biloxi Freezing & Processing, Inc.**

204 Bohn Street, Biloxi, MS 39530  
PH: (228) 435-1911 FX: (228) 374-5555  
EMAIL: mmavar@biloxifreezing.com  
WEB: www.biloxifreezing.com  
CONTACT: Richard Cosmich, Mark Mavar

**C.F. Gollott & Son Seafood, Inc.**

**LOC:** 9357 Central Avenue,  
D'Iberville, MS 39540  
**MAIL:** P.O. Box 1191, Biloxi, MS 39533  
**PH:** (228) 392-7181 **FX:** (228) 392-8848  
**WEB:** www.cfgollot@bellsouth.net  
**WEB:** www.gollottseafoodmarket.com  
**CONTACT:** Dale Gollott

**Crystal Seas Seafood**

166 West North St.,  
Pass Christian, MS 39571  
**PH:** (228) 452-2722 **FX:** (228) 452-0801  
**EMAIL:** jjen415442@aol.com  
**WEB:** www.crystalseasoysters.com  
**CONTACT:** Joe Jenkins

**Custom Pack, Inc.**

555 Bayview Ave., Biloxi, MS 39530  
**PH:** (228) 435-3632 **FX:** (228) 374-0385  
**EMAIL:** brent@globalsea.com  
**WEB:** www.globalsea.com  
**CONTACT:** Brent Gutierrez

**Fournier & Sons Seafood**

**LOC:** 9450 Central Ave.,  
D'Iberville, MS 39540  
**MAIL:** P.O. Box 732, D'Iberville, MS 39540  
**PH:** (228) 392-4293  
**CONTACT:** Doty Fournier

**Golden Gulf Coast Packing Co., Inc.**

**LOC:** 260 Maple St., Biloxi, MS 39530  
**MAIL:** P.O. Box 1458, Biloxi, MS 39533  
**PH:** (228) 374-6121 **FX:** (228) 374-0599  
**EMAIL:** GoldenGf@bellsouth.net  
**CONTACT:** Richard Gollott

**Gulfpride Enterprises, Inc.**

**LOC:** 391 Bayview Ave., Biloxi, MS 39530  
**MAIL:** P.O. Box 355, Biloxi, MS 39533  
**PH:** (228) 432-1929 **FX:** (228) 374-7411  
**EMAIL:** gulfpride@bellsouth.net  
**WEB:** www.gulfprideenterprises.com  
**CONTACT:** Wally Gollott

**Jerry Forte Seafood**

1409 East 2nd St.,  
Pass Christian, MS, 39571  
**PH:** (228) 452-2681  
**CONTACT:** Jerry Forte

**M & M Processing, LLC**

542 Bayview Avenue, Biloxi, MS 39530  
**PH:** (228) 239-9300  
**EMAIL:** m&mshrimpc@cablone.net  
**CONTACT:** Jonathan McLendon,  
Teri Suarez

**Pascagoula Ice & Freezer Co.**

3708 Pascagoula St.,  
Pascagoula, MS 39568  
**PH:** (228) 762-2541 **FX:** (228) 762-6796  
**EMAIL:** pasice@datasync.com  
**CONTACT:** David Gautier

**Quality Poultry & Seafood, Inc.**

895 Division Street, Biloxi, MS 39530  
**PH:** (228) 432-5216 **FX:** (228) 432-7222  
**WEB:** www.qualitypoultryandseafood.com  
**EMAIL:** qualityseafood@cableone.net  
**CONTACT:** Todd Rosetti

**R.A. Lesso Seafood Co., Inc.**

598 Bayview Avenue, Biloxi, MS 39530  
**PH:** (228) 374-7200 **FX:** (228) 374-7213  
**WEB:** www.ralesso.com  
**CONTACT:** R.A. Lesso Jr.

## Crab Processors

**Jennifer Le Seafood**

287 Division Street, Biloxi, MS 39530  
**PH:** (228) 424-6210  
**CONTACT:** Thi V. Le

## Oyster Processors

**Bayou Caddy Fisheries and Ice**

**LOC:** 5200 Shipyard Road,  
Waveland, MS 39558  
**PH:** (228) 467-4332  
**CONTACT:** Joe Cure

**Crystal Seas Seafood**

166 West North St.,  
Pass Christian, MS 39571  
**PH:** (228) 452-2722 **FX:** (228) 452-0801  
**EMAIL:** jjen415442@aol.com  
**WEB:** www.crystalseasoysters.com  
**CONTACT:** Joe Jenkins

**Fournier & Sons Seafood**

**LOC:** 9450 Central Ave.,  
D'Iberville, MS 39540  
**MAIL:** P.O. Box 732, D'Iberville, MS 39540  
**PH:** (228) 392-4293  
**CONTACT:** Doty Fournier

**Hopper Seafood**

3701 Grand Bature Rd.,

Moss Point, MS 39562

PH: (228) 475-3850

EMAIL: bayouoystershop@cableone.net

CONTACT: Paul Hopper

**Fish Processors**

**Clark's Seafood**

4401 Clark Street, Pascagoula, MS 39567

PH: (228) 762-4511

CONTACT: Philip Horn

**Desporte & Sons Seafood, Inc.**

1075 Division Street, Biloxi, MS 39530

PH: (228) 432-1018 FX: (228) 435-2170

EMAIL: desportesonsseaf@bellsouth.net

CONTACT: Sean Desporte

**Seymour & Sons Seafoods, Inc.**

3201 St. Charles Street,

D'Iberville, MS 39532

PH: (228) 392-4020 FX: (228) 392-8028

EMAIL: seymourandsonsseafood@cableone.net

CONTACT: Paul Seymour



MISSISSIPPI DEPARTMENT OF  
MARINE RESOURCES



State of Mississippi  
The Honorable Phil Bryant, Governor

Mississippi Commission on Marine Resources

Mississippi Department of Marine Resources  
William W. Walker, Ph.D., Executive Director

Vernon Asper, Ph.D., Chairman  
*Hancock County*

Nonprofit Environmental  
Organization

Richard Gollott, Vice Chairman  
*Harrison County*

Commercial Seafood Processor

Shelby Drummond  
*Jackson County*

Recreational Sports Fisherman

Jimmy Taylor  
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Charter Boat Operator

Steve Bosarge  
*Jackson County*

Commercial Fisherman

Irvin W. Jackson  
Director, Mississippi Seafood Marketing Program

