



## **TIPS FOR FREEZING YOUR FRESH SHRIMP**

1. We suggest that you have good water for covering any shrimp that you plan to freeze. Lousy drinking water is not a good way of protecting your investment in fresh shrimp, so pick up a gallon of bottled water at your local grocery store.
2. Decide what portion size you want to be able to grab out of the freezer for a meal. Choose the size container you need to have on hand with room for the water necessary to completely cover the shrimp. The water covering protects the shrimp from freezer burn during its stay in your freezer. Unless you plan to use all of your frozen shrimp at once, do not freeze it in a giant batch.
3. A scale will help you to measure out your portions. It is our experience that 12-16 ozs of shell-on headless shrimp is a good serving size for two adults. In this example, a 16-24 OZ container will suffice and leave enough room to cover the shrimp with the bottled water.
4. It is always best to thaw your shrimp overnight in your refrigerator but if you need them thawed in a rush, thaw them under cold running water from your tap.
5. All the shrimp you purchase from The Shrimp Connection will last for 2-3 days in the bottom of your refrigerator without spoiling because they are so fresh. If there is ever any question about when you are going to cook your shrimp, FREEZE them. The shrimp will defrost to the level of quality they were when you froze them. We always recommend freezing as opposed to sitting in your refrigerator waiting to be eaten.
6. We recommend that you remove the heads from the shrimp before freezing. We never recommend that you peel the shrimp before freezing because the shell helps protect the shrimp while frozen. Freezing the shrimp with the heads intact is certainly okay if your recipes call for head-on shrimp. Human nature being as it is, we suggest you do the work before freezing to eliminate the extra task at a later date when you are in a rush and ready to get a meal prepared.
7. There are still many folks living this far inland who have never eaten fresh shrimp and it is truly a delicacy. We guarantee all the product that we sell because we want you to be very happy with your purchases from us and to continue to buy more products from us. We thank you for your business and look forward to seeing you often.