

Dear Members,

We have been experiencing very windy weather and rough seas this past week. One of the cooperative's fishermen had planned to go out yesterday morning to catch sea mullet, but had to give up due to the choppy waters. This week we will be delivering local, previously frozen shrimp. These shrimp were frozen with their shells intact so the quality, flavor and texture have been well preserved.

WEEK 6: March 24th Delivery

Where: Sarah P Duke Gardens (main entrance off Anderson Street)

When: Thursday, 4 – 6 pm

Share description:

Locally harvested, previously frozen shrimp that were trawl caught by Kenny Pittman's boats in the Pamlico Sound.

BROILED SHRIMP WITH GARLIC BUTTER

(recipe courtesy of Clark's Seafood Cookbook, 1980)

1 lb. shrimp
4 TBSP butter
¼ cup olive oil
½ tsp. lemon juice
Lemon quarters
½ TBSP finely chopped garlic
½ tsp salt
Pepper
2 TBSP finely chopped parsley
¼ cup bread crumbs

In a broiler pan, melt butter. Stir in olive oil and seasonings. Add shrimp, gently stirring to coat. Sprinkle with half of the bread crumbs. Broil on top rack 5 minutes. Sprinkle with the rest of the crumbs and broil for 5 minutes more. Transfer to heated plate, and pour pan sauce over them. Serve with lemon wedges.

***Check out Facebook this evening for a photo!*

