



Sauce Ready,[™] Lightly Breaded Tail-Off Shrimp

**BIG
CRUNCH.
BIGGER
SAVINGS.**



Chili Mandarin BBQ Shrimp

BUY 2 CASES, GET 1 CASE FREE.

- Boost profits with high-margin recipes created with your homemade signature sauces
- Unique nooks and crannies hold flavor and stay irresistibly crunchy in sauce for up to 20 minutes
- Just right for appetizers, sandwiches, salads, pasta and lots more



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KEEP GUESTS CRUNCHING WITH THESE ON-TREND RECIPES.



BOOM BOOM SHRIMP APPETIZER

Tender, crispy shrimp tossed in a creamy spicy sauce. Ready in 4 minutes.

INGREDIENTS

12 Mrs. Friday's® Sauce Ready™ Shrimp #020364
2 oz. Boom Boom Sauce (a mixture of Thai Chili and Mayo)
2 ea. lettuce leaves

DIRECTIONS

1. Fry shrimp in clean oil at 350°F for 2½ – 3 min. or until golden brown.
2. Pour 2 oz. of sauce into mixing bowl.
3. Add shrimp and toss until evenly coated.
4. Place on bed of lettuce and serve.

Mrs. Friday's® Sauce Ready™ Shrimp #020364	\$1.47
Boom Boom Sauce and Lettuce	\$0.45
Total Food Cost	\$1.92
Suggested Menu Price	\$7.99
Gross Profit	\$6.07



MANDARIN ORANGE SHRIMP SALAD

Featuring sweet mandarin oranges, fresh greens and crispy vegetables. Ready in 5 minutes.

INGREDIENTS

4 oz. Mrs. Friday's® Sauce Ready™ Shrimp #020364
½ cup mandarin orange slices—drained and set aside
¼ cup each: sliced water chestnuts, snow pea pods, cucumber slices, carrot ribbons
2 cups butter lettuce
¼ cup of your favorite Asian inspired dressing

DIRECTIONS

1. Fry shrimp in clean oil at 350°F for 2½ – 3 min. or until golden brown.
2. While shrimp are cooking, combine remaining ingredients (except mandarin orange slices) in a large bowl and toss with your favorite Asian inspired dressing.
3. Place in a salad bowl or on a plate, and top with cooked shrimp. Garnish with mandarin orange slices.

Mrs. Friday's® Sauce Ready™ Shrimp #020364	\$1.47
Additional Ingredients	\$1.06
Total Food Cost	\$2.53
Suggested Menu Price	\$9.99
Gross Profit	\$7.46

BUY 2 CASES, GET 1 CASE FREE. 2 case minimum purchase necessary.

PROMOTION DATES: SEPT. 1, 2011 – FEB. 28, 2012

Please provide the following information to receive your rebate.

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Rebate mailing postmark deadline: March 31, 2012

Questions? Email: marketing@kpseafood.com

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PRODUCT#	PRODUCT DESCRIPTION	CASE PACK	CASES PURCHASED	REBATE AMOUNT DUE
020364	Mrs. Friday's® Sauce Ready™ Lightly Breaded Tail-Off Shrimp	4/2.5#	_____	_____
TOTAL DUE \$				_____

(Max. Rebate \$75.00)

RULES: To receive your rebate, attach this coupon, with copies of your foodservice distributor's invoice as proof of purchase. One rebate per operator. Distributors, re-distributors, contract, bid, or special priced customers do not qualify. Minimum purchase of 2 cases. Maximum refund of \$75 per location. No cash value. This coupon cannot be used in conjunction with any other King & Prince® offer or contract priced item. Coupon void where taxed, prohibited or restricted. Valid only in Canada. Allow 6 to 8 weeks for refund receipt.

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