

MCCLURE'S BLOODY MARY GUMBO



Gordon[®]
FOOD SERVICE STORE

Ingredients *Yield: 2 servings*

Reorder No.	Description	Amount
128532	McClure's Spicy Bloody Mary Mix	32 oz. jar
225649	Peeled and Cooked Shrimp	¼ lb.
244640	Jasmine Rice	½ cup
Market Item	Avocado, thinly sliced	½
285218	Sour Cream	½ cup.

Preparation Instructions

Wash hands.

Cook rice as per directions in a small pot.

After cleaning and peeling shrimp, In a pan, cook your shrimp thoroughly.

In a separate medium pot, pour in the bloody mary mix and heat to simmer.

Once rice is cooked, add to pot with simmering bloody mary and stir until mixed. Add shrimp. Heat until the mix just barely starts to bubble and continue stirring. As the product thickens, turn off the heat, serve in bowls, place avocado slices in bowl and add dollop of sour cream to each bowl.