

Pink Shrimp

Pink shrimp have a very sweet taste, more flavorful than warmwater shrimp. The tail of the live pink shrimp is redder than pink, and the shrimp and shell are translucent. Cooked, the shell is pink, and the meat is an opaque white tinged with pink. The cooked meat is fairly firm, though less so than that of warmwater shrimp, and moist. They are best used in salads, casseroles, quiches and omelets and as a garnish for other seafood.



Product Details

Pack Size	Various
Cooking Methods	Boil, Fry, Sauté, Steam
Texture	Medium/Firm
Flavor	Mild/Moderate
Availability	March - December
Scientific Name	Pandalus spp.
Location	Canada, Greenland, Iceland, Norway, United States