

1. **Avalon Farm**  
**Sheila & Joe McCord, Jr.**  
4258 Lexington Road  
Winchester, KY 40391  
(859) 744-4860  
Sale and Processing of Freshwater Prawn  
Call for date

2. **G & R Freshwater Shrimp**  
**Glenn Berger**  
3972 Levee Road  
Mt. Sterling, KY 40353  
(859) 498-4158  
Call for date

3. **Bubbasue Shrimp**  
**Susan G. Harkins**  
Dunreath, 4954 Paris Pike  
Lexington, KY 40511  
(859) 299-2254  
Sale and Processing of Freshwater Prawn  
Call for date

4. **Tim Buck**  
880 McDonald Road  
Fountain Run, KY 42133  
(270) 434-3000  
Sept. 25, Oct. 2

5. **Bluegrass Shrimp & Fish Farm**  
**Stephen or Kyle Price**  
4425 Ernst Bridge Road  
Covington, KY 41015  
(859) 356-6485  
(859) 356-8662  
(859) 635-9046  
Call for date

6. **Fish Ponds, Etc. & Thoroughbred Shrimp Co**  
**Shawn Coyle**  
3095 Flat Creek Rd.  
Frankfort, KY 40601  
(502) 875-2461  
Sale of Shrimp for Stocking  
Call for date

7. **Henton Farms Inc.**  
**Nat & Hoppy Henton**  
6749 Frankfort Road  
Versailles, KY 40383  
(859) 983-8148  
Sept. 20

8. **Daniel R. Moreland**  
Route 2 Box 245  
Butler, KY 41006  
(859) 472-2622  
Call for date

9. **Springwater Shrimp Farm**  
**Charlie Stuckwisch**  
**Richard Deye**  
1220 Clark Road  
Morgantown, KY 42261  
(270) 526-6090  
(270) 526-3313  
Call for date

10. **Shuckman Fish Co.**  
3001 West Main St.  
Louisville, KY 40212  
(502) 775-6478  
Sale and Processing of  
Freshwater Prawn

11. **David Willson**  
402 Danville St.  
Lancaster, KY 40444  
859-792-3232  
Call for date

12. **Rocky Allen**  
4111 S.Highway 53  
Crestwood, KY 40014  
(502) 222-2352  
Call for date

13. **Brian Terry**  
2850 Union Temple Rd.  
St. Charles, KY 42453  
(270) 669-4475  
Call for date

14. **John Vanhorn**  
1070 Tabb Rd.  
Cecilia, KY 42724  
(270)862-2701  
(270)765-4925  
Call for date

15. **North Point**  
**Corrections**  
**Truman Tipton**  
(859)583-7523  
Call for date

16. **Billy Doolin**  
920 Kemper Lane  
Lancaster, KY 40444  
(859)576-9806  
Call for date

17. **Mark Lowe**  
205 Shadybrook Dr.  
Mt. Sterling, KY 40353  
(859)432-0318  
Call for date

18. **Morehead State Univ.**  
**Joe Farley**  
**Morehead**  
(606)356-5025  
Call for date

**For Further Information call:**  
**Angela Caporelli**  
**502-564-4983 or**  
[angela.caporelli@ky.g](mailto:angela.caporelli@ky.g)  
**or**  
**or [www.kyagr.com](http://www.kyagr.com) or**  
**[http://www.ksuaquacu](http://www.ksuaquaculture.org)**  
**lture.org**





Chef Jeremy Ashby of Azur Restaurant and Patio in Lexington, left, accepts a trophy plate from Angela Caporelli, the Kentucky Department of Agriculture's aquaculture marketing specialist, with 2<sup>nd</sup> place winner Chef John Varanese for winning the Great Kentucky Seafood Cook Off June 7 in Louisville with his Woven Shrimp!

### **Kentucky Freshwater Woven Shrimp with Buttermilk and KY Paddlefish Caviar Crème Fraische, Pea Sprouts, Avocado Mousse and Truffle Honey and Chile Sauce**

#### **For the Woven Shrimp**

1 lb Kentucky Freshwater Prawns, peeled and deveined  
 1 lb Kataifi  
 1 recipe Ky Ale Beer Batter  
 3 cups vegetable oil  
 ½ cup sugar  
 ½ cup kosher salt  
 3 cups water  
 Salt and pepper

In a large saucepot add the water, salt and sugar and bring to a boil. Remove from

heat and let cool in refrigerator. Place shrimp in the water brine and soak for 8 hours and up to 12 hours. When finished, remove shrimp from brine and pat dry. Dip each shrimp individually in Ky Ale beer batter and then place on a small patch of Kataifi that has been carefully laid out. Roll the shrimp up in the kataifi to form a cocoon around each shrimp. Repeat until all the shrimp are carefully wrapped. Refrigerate shrimp until ready to cook.

To cook the shrimp, heat oil in a large skillet or frying pan to 325 degrees. Drop shrimp in oil and fry several at a time for 2-3 minutes per side. The kataifi should be golden brown and crispy. Reserve shrimp on perforated sheet or a platter with paper towel to soak up the excess oil.

### **Chef Varanese 2<sup>nd</sup> place winner with KY Shrimp and Grits with Corn Butter**

#### **KY Shrimp and Grits**

Serves 4

16 ea. Fresh water prawns, p&d  
 1 oz. Blended oil  
 1oz. Butter

#### **Garnish**

½ oz. Ky paddlefish caviar  
 Popcorn shoots

Method: In a large skillet heat oil and butter and cook shrimp until plump.

#### **Grits**

1 c. Stone ground grits  
 4 c. Water  
 1 c. Heavy cream  
 2 oz. Cream cheese  
 2 oz. Havarti cheese, shredded  
 2 oz. Country ham, cubed  
 Salt and pepper to taste

Method: Simmer the water and cream then whisk in grits. Simmer for 35-40 minutes always stirring and start tasting for doneness. In a separate pan brown country ham. Add ham and cheese to grits and stir until it all melts. Season to taste.

#### **Corn butter**

4 oz. Heavy Cream  
 3 oz. Shrimp stock  
 1 ea. Corn, Roasted and shucked, cut off cob  
 6 oz. Butter  
 Salt and pepper to taste

Method: In a sauce pan heat the corn, cream and shrimp stock and let simmer until the cream begins to thicken. Place in blender and puree, put through strainer and place back in pan. Bring to simmer and whisk in butter and season to taste.