

The secret of peeling shrimp with an extremely good plate for those who like to eat shrimp

There is no need to move your hand and still peel the shrimp very fast in just a few notes, learn immediately to not miss the delicious shrimp in every party!

1. Turns out we are eating shrimp the wrong way without knowing
2. Misconceptions when eating shrimp that many people have

Steamed shrimp is a familiar dish that often appears in trays at wedding parties or in restaurants. However, many people are often lazy to peel shrimp, because they are afraid to dirty their hands. Shrimp is really good, but touching it and having to wash your hands, sometimes there is no place to wash your hands so it is rude. So many people often ignore that delicious shrimp even though it is regretful.

To overcome these cases, there is a very simple secret for you to peel off the shrimp shell without fear of dirty hands.

Going to the party will of course have a fork and spoon, so take advantage of it to peel the shrimp very simply.

Step 1:

First, use a fork to remove the top of the shrimp.



Step 2:

Continue using the fork and spoon to peel off the shell. Using a fork to hold the upper part of the shrimp back, the other hand holds a spoon to separate the shrimp leg and gently brush the shrimp shell.



Step 3:

Now you just need to flip a piece of shrimp shell up, plug the plate straight into the shrimp, the side of the spoon is gently moved to break the tail, then keep lifting the shrimp.