

Chef Eric Devall, Executive Chef at Continental Services, brings a thoughtful blend of skill, creativity, and leadership to every kitchen he leads. A proud alumnus of Schoolcraft College's Culinary Arts program, Chef Devall built his foundation on classical technique, attention to detail, and a deep respect for quality ingredients. Whether crafting an elegant tasting menu or a comforting, rustic dish, Chef Devall's cooking reflects his belief that great food begins with passion, craftsmanship, and a genuine connection to the people it's made for.



Spicy Thai Grilled Shrimp

Cilantro Lime Rice | Pickled Onions



10 servings



45 minutes

INGREDIENTS

Cilantro Lime Rice

- 2 Cups Basmati White Rice
- 1 Small Spanish Onion
- 1 Tbsp Vegetable Oil
- 4 Cups Water
- ½ Lime
- ¼ Cup Cilantro

Pickled Onions

- 1 Cup Red Onion
- 1 Cup Pickling Liquid

Onion Pickling Liquid

- ½ Tsp Salt, Kosher
- 3 Fluid Ounces Water
- ¼ Cup Granulated Beet Sugar
- ½ Cup Distilled White Vinegar

Gochujang Marinade for Shrimp

- 16-20 Shrimps
- 5 Ounces Gochujang Hot Chili Paste
- 5 Tbsp Honey Clover
- 1 Ounce Ginger Root
- ½ Tbsp Sesame Oil
- 2 ½ Fluid Ounces Teriyaki Glaze Sauce
- 5 Fluid Ounces Distilled White Vinegar
- ½ Ounce Garlic, Peeled
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Gochujang Mayonnaise

- 6 Ounces Mayonnaise
- 4 Ounces Gochujang hot chili paste
- ½ Ounce Garlic, Peeled
- 2 Fluid Ounces Lime Juice

PREPARE

Cilantro Lime Rice

1. Small dice onions and saute in oil until translucent
2. Stir in rice to lightly coat in oil, add water
3. Cover rice and steam or bake until done (careful not to over cook)
4. Zest and juice lime, chop cilantro
5. Remove top from rice and release steam for a few minutes
6. Fold in zest, juice and cilantro

Pickled Onions

1. Bring all pickling ingredients to a boil and pour over red onions, make sure they are submerged.
2. Allow to cool to room temp. Refrigerate.

Gochujang Marinade for Shrimp

1. Finely grate ginger and garlic
2. Mix all ingredients together
3. Add the shrimp and marinate
4. Grill shrimp, being careful to not overcook or burn

Gochujang Mayo

1. Scale out all ingredients
2. Mince garlic
3. Mix together all ingredients until combined
4. Store in squeeze bottle

ASSEMBLE

Scoop cooked cilantro lime rice on a plate, top with grilled shrimp and garnish with pickled onions with gochujang mayonnaise drizzle

Sawasdee to Supper!