



Honey Lime Butter for Shrimp

Great nutty sweet sauce with a hint of spice and salt that has layers of flavor. Note: you may add additional chile flake at service to increase heat. Serve with steamed Jasmine rice and vegetables. We enjoy coconut rice with this dish!

4-5 people entrée/10 people sharing

Ingredients:

4 TBSP Unsalted Butter

4 TBSP Datil Bee Awesome Sweet Hot Honey

1 TBSP Garlic (fresh minced)

1 TBSP Lime juice (fresh)

1 TBSP Coconut Aminos (we use Bragg's) or low sodium soy sauce

½ Zest of a whole Lime

1 ½ lbs Shrimp 21/25 count, peeled and deveined

Salt and Pepper to season the shrimp

1 TBSP Olive oil

Lime wedges to serve

Fresh chopped Basil or flat leaf Parsley (I like Basil)

Method: Heat butter in a non-stick pan over med-high heat, swirl pan or stir for about 3 minutes. Butter will change color to a golden brown and nutty flavor.

Add honey, garlic, lime juice, coconut aminos, and lime zest. Cook mixture for 30-40 seconds.

Remove sauce from pan and reserve.

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Method for the Shrimp:

We will be cooking the shrimp in 2 batches.

In a bowl, season shrimp with salt and pepper and toss with olive oil to coat.

Using your clean non-stick pan over med-high heat, add half of the seasoned shrimp, saute briefly, and 2 Tablespoons of reserved sauce and cook shrimp about 2 minutes on each side or just until cooked through. Remove shrimp to plate and reserve.

Continue with remaining shrimp as we did with the first batch. When the second batch is just about done, add the reserved shrimp back into the pan with remaining sauce and stir or toss to coat. Season if needed, then top with chopped basil or parsley. Serve over rice and vegetables.

NOTE: Seasoned Shrimp can also be grilled, and near the finish, brush liberally with honey butter with additional sauce on the side.

Food Guy Kitchens • 5485 Bethelview Rd. Ste 360-128 • Cumming, GA 30040
770-722-4961 • Rob@FoodGuyKitchens.com • www.DatilBeeAwesome.com

