



## Frank's® Buffalo Shrimp

Serves 4

16 Joe's U-15 Gulf Brown/White Shrimp  
1 bottle Frank's® Red Hot® Chile 'n Lime Sauce  
2 Tbl butter

Melt butter in large skillet at medium-low heat. When butter is liquid add approximately 4 ounces Frank's® Red Hot® Chile 'n Lime Sauce. Lay Joe's Extra Jumbo Shrimp in skillet on their sides. Sauté for 1-1/2 to 2 minutes per side. Serve hot. Drizzle excess sauce on shrimp. Serve and enjoy!

NOTE: Due to the lime in this sauce it is actually possible to allow the lime juice to “cook” the shrimp in the sauce alone for a cold appetizer. You will notice the physical change in the texture of the shrimp after approx. 30 minutes in the sauce. This is how ceviche is made.