

Frank's® Buffalo Shrimp





Instructions

1. Melt butter in large skillet at medium-low heat.
2. When butter is liquid add approximately 4 ounces Frank's® Red Hot® Chile 'n Lime Sauce.
3. Lay Joe's Extra Jumbo Shrimp in skillet on their sides.
4. Sauté for 1-1/2 to 2 minutes per side. Serve hot. Drizzle excess sauce on shrimp.
5. Serve and enjoy!
6. 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.

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