



Garlic Pepper® Shrimp

20-24 large uncooked shrimp
4 Tbsp. Garlic Pepper Sauce
1 Tbsp. Canola oil
1 Tbsp. Butter
1/4 tsp. sea salt
6 cloves fresh garlic crushed
1/4 cup fresh parsley chopped

Instructions

Clean shrimp leaving the shell on the tail part only. In a saucepan, sauté fresh crushed garlic, shrimp and salt in 1 Tbsp. of canola oil for 5 minutes until shrimp is bright pink in colour. Stir in Garlic Pepper Sauce and cook for additional 2 minutes. Add in butter until melted. Toss in finely chopped parsley & serve immediately.

Servings: 4



**GLUTEN
FREE**

**100%
NATURAL**

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