

Honey Garlic Shrimp

written by The Recipe Exchange | December 18, 2017

Ingredients

1 1/2 tablespoons honey
1 teaspoon lemon juice
1/4 teaspoon salt
3 dashes cayenne pepper
1 1/2 tablespoons olive oil
4 cloves garlic, minced
12 oz shrimp, shelled and deveined, tail on
1 tablespoon salted butter
1 teaspoon chopped parsley

Directions

Mix the honey, lemon juice, salt and cayenne pepper in a small bowl. Stir to combine well.

Heat up a skillet (cast-iron preferred) and add the olive oil. Sauté the garlic, then add the shrimp. Use a spatula to toss the shrimp on the skillet, then add in the honey mixture. Continue to cook the shrimp until they are nicely caramelized. Add in the butter, stir to blend well with the shrimp. Add the chopped parsley, turn off the heat and serve immediately.