

The French Quarter Grill's Cajun Chef presents:

Voodoo Shrimp

10-12 medium (21/25 per lb.) peeled and de-veined shrimp
1 tablespoon olive oil
1 teaspoon garlic powder
1 teaspoon blackening seasoning
1 cup sweet chili sauce
1 tablespoon unsalted butter

Add olive oil to a sauté pan. Turn on medium to high heat and allow oil to heat for 20-30 seconds. Add the shrimp into the sauté pan. Lightly sprinkle the garlic powder and blackening seasoning over the shrimp. Cook the shrimp briefly on one side (approximately half-way) then flip them over and add the sweet chili sauce. Bring the shrimp and sweet chili sauce mixture to a boil and turn off the heat. Add the unsalted butter (preferably unsalted butter, as the garlic powder and blackening seasoning provide plenty of salt) and serve. This dish is excellent served with rice.

Serving size: One