

Garlic Butter Shrimp (Tom Xao Bo Toi)

Serves 2-3

INGREDIENTS

- 1 lb shrimp (size 21/25 or larger)
- 1 stick unsalted butter (8 tablespoons)
- 1 head garlic (chop)
- 1/4 teaspoon Old Bay Seasoning
- 1/4 teaspoon Cajun Seasoning
- 1-1/2 teaspoons Lemon Pepper Seasoning
- 2 teaspoons ground cayenne red pepper
- 2 teaspoons granulated sugar

INSTRUCTIONS

1. Using a large skillet with a lid, add butter and heat on medium low until completely melted.
2. Add garlic, Old Bay Seasoning, Cajun Seasoning, Lemon Pepper Seasoning, paprika and sugar.
3. Immediately toss in shrimp and toss until nicely coated. Cover skillet. This will cook the shrimp faster without burning the garlic. Cook on a low simmer for 5-7 minutes.