



Spicy Garlic and Lime Shrimp

24 fresh shrimp, peeled and
deveined (about 1 pound)
3/4 tsp. salt
1/4 tsp. ground black pepper
1/4 tsp. cayenne pepper
1/4 tsp. dried parsley flakes
1/4 tsp. garlic powder

1/4 tsp. paprika
1/8 tsp. dried thyme
1/8 tsp. onion powder
2 Tbsp. butter
1 clove garlic, pressed
1 lime

Make the seasoning blend by combining all the spices in a small bowl.

Preheat a large skillet over medium heat. Add the butter to the pan. When the butter is melted, stir in the pressed garlic. Immediately add the shrimp to the pan, cut the lime in half and squeeze each half into the pan over the shrimp.

Sprinkle the entire seasoning blend over the shrimp, and give it all a good stir. Saute the shrimp for 5-8 minutes or until they begin to brown. Be sure to cook both sides of the shrimp.