



Shrimp in Hot & Spicy Mustard Sauce



Featuring:
Raye's Hot & Spicy Mustard

Recipe From:
Raye's Customer Jeannie Alwine

INGREDIENTS

9 oz medium sized shrimp
¼ C Half-and-Half
1 T **Raye's Hot & Spicy Mustard**
1/8 tsp cumin
1/4 tsp curry powder
1 tsp olive oil
1 garlic clove, minced

DIRECTIONS

Shell and de-vein shrimp, leave last segment of tail in place (if you like).

Mix half & half with mustard, cumin and curry powder.

Heat oil in skillet, add shrimp and cook 2-3 min. until shrimp turns pink.

Add half & half mixture and bring to boil, reduce heat and simmer 1-2 min. until liquid thickens slightly.

With slotted spoon, remove shrimp from sauce, to serving plate.

Continue to cook sauce until liquid reduces by half, pour over cooked shrimp.

Garnish with fresh parsley. Great served with rice and salad.

Serves two.