

INGREDIENTS FOR 6 SERVINGS

4 Tablespoons Darigold® Butter, Divided
2 Pounds Medium Shrimp,
Thawed, Peeled, Deveined & Tail Off

Bang Bang Sauce:

½ Cup Mayonnaise
1/3 Cup + 2 Teaspoons Mae Ploy®
Sweet Chili Sauce
2 Teaspoons Sriracha
Lime, Halved

PREPARATION

Heat a large skillet to medium high heat. Add 2 tablespoons of butter to the skillet and add 1 pound of shrimp. Cook for 3 minutes, flip shrimp and continue cooking for around 3 minutes or until shrimp flesh is pearly and opaque. Add cooked shrimp to a bowl. Wipe skillet clean and repeat the steps.

In a small mixing bowl, combine mayonnaise, sweet chili sauce, sriracha and half of the lime juiced. Pour sauce mixture over shrimp and squeeze the remaining half of lime juice over the shrimp.

Pow Pow Sauce: add 2 teaspoons of rice wine vinegar to the sauce for a less spicy version.



Dry to Off-Dry
Riesling



Gose

