

fresh fish markets



featured recipe!

Garlic Honey Lime Shrimp

Serves 4

Ingredients

1 lb. peeled and deveined shrimp
1 tablespoon olive oil
1 tablespoon melted unsalted butter
4 cloves garlic, minced
3 tablespoons honey
1 1/2 tablespoons lime juice
1/4 teaspoon salt
3 dashes cayenne pepper
chopped parsley

Directions:

Rinse the shrimp with cold water. Drain and set aside.

Heat up a skillet (cast-iron preferred), add the olive oil and butter. Add the garlic and sauté until they turn slightly brown, stir in the shrimp. Stir and cook the shrimp a few times before adding the honey, lime juice, salt, and cayenne pepper. Cook the shrimp until the honey lime sauce thickens. Garnish with chopped parsley and serve immediately.