

## SPICY-SWEET KAUAI SHRIMP

*(Chef Michael McSweeney, Tiki Spice)*

1 lb	Fresh Kauai Shrimp
¼ cup	Olive Oil
3 cloves	Garlic, minced
2 T	Fresh ginger, minced
1 cup	Thai sweet chili sauce
2	Limes
1 bunch	Fresh cilantro, chopped
¼ cup	Butter, cut into pieces
1 T	Tiki Spice*

### Method...

Heat olive oil in large sauté pan (get it hot!)

Add Kauai Shrimp and toss until they just start to turn pink

Add minced garlic & ginger (toss a few times)

Add Thai sweet chili sauce and squeezed limes and toss

Add butter and toss until melted

Add chopped cilantro

Sprinkle “Tiki Spice” and serve

This is an interactive dish! Grab a shrimp...tear off the head, squeeze and slurp out all the yummy goodness! Remove the shell from the tail portion and dip it into the sauce and enjoy. Best served with cold beer, good friends... and lots of napkins!

*\*Tiki Spice is a guava smoked Hawaiian sea salt*

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