



Shrimps From Hell

12 large fresh shrimp, peeled, deveined, heads removed and tails left on
2 Tbsp vegetable oil
2 tsp minced garlic
2 tsp (or to taste) Melinda's Hot Sauce
1 tsp minced fresh cayenne or piquin chile
1 tsp minced fresh serrano chile
1 tsp fresh lime juice
1/4 cup white wine
2 Tbsp butter
Chopped fresh cilantro

Sauté the shrimp in the oil in a skillet, tossing constantly until they just turn pink. Add the garlic, Melinda's Hot Sauce, minced chiles, lime juice and wine. Toss briefly.

Remove from the heat and add the butter a little at a time, stirring until an emulsion is formed.

Serve over white rice with the cilantro as a garnish.

Yield: 2 Servings