

# Bourbon Black Pepper BBQ Shrimp



FEATURED PRODUCTS:  
MENU PARTS: [Entrees](#)

Mix up a large batch of this sauce. You're going to need it when they taste it atop our Lightly Dusted Shrimp that looks like you caught it and cooked it up this morning.

## INGREDIENTS

6	Each	<a href="#">Lightly Dusted Shrimp 16/20 ct.</a>
1/4	Cup	Ketchup
1	Tablespoon	Bourbon
	n	
1	Tablespoon	Brown Sugar
	n	
1	Tablespoon	Light Molasses
	n	
1	Tablespoon	Cider Vinegar
	n	
1	Teaspoon	Soy Sauce
2	Teaspoon	Worcestershire Sauce
1	Teaspoon	Dijon
1/4	Teaspoon	Onion Powder
1/4	Teaspoon	Garlic Powder
1/4	Teaspoon	Red Pepper, Flakes
1/2	Teaspoon	Black Pepper, Ground Coarse
1/2	Teaspoon	Liquid Smoke

## DIRECTIONS

1. Fry the Lightly Dusted Shrimp according to package instructions and to the internal temperature of 165°F.
2. Boil all of the ingredients together and lower to a simmer. Stir occasionally for approximately 10 minutes till it has reduced and thickens.
3. Let cool. Can be made ahead of time.