

Smokehouse Dusted Honey Butter Biscuit Shrimp



INGREDIENTS

12	Each	<u>Honey Butter Biscuit Shrimp</u>
1	Tablespoon	Smokehouse Maple Seasoning, McCormick
		Whisky Glaze:
1/8	Cup	Whiskey
2	Tablespoons	Water
2	Tablespoons	Brown sugar
1	Tablespoon	Ketchup
2	Tablespoons	Soy Sauce, Low Sodium
3/4	Teaspoon	Apple Cider Vinegar
1/8	Teaspoon	Ginger, Ground
1	Each	Garlic, Clove, Chopped
1/8	Teaspoon	Red Chili Flakes
2	Teaspoons	Cornstarch
2	Tablespoons	Scallions, Chopped

FEATURED PRODUCTS:

MENU PARTS: [Appetizers](#), [Entrees](#)

Make your own whisky glaze and give it a name. When you pour it over some smoky seasoned Honey Butter Biscuit Shrimp, you'll have a good looking, lip-smacking, signature option that can show up anywhere on your menu.

DIRECTIONS

1. In a small sauce pot add all the ingredients for the whisky glaze and simmer till thickened.
2. Prepare the Honey Butter Biscuit Shrimp according to package instructions to an internal temperature of 165°F.
3. Sprinkle with Shrimp with the Maple Seasoning and drizzle the glaze over the top and garnish with scallions.