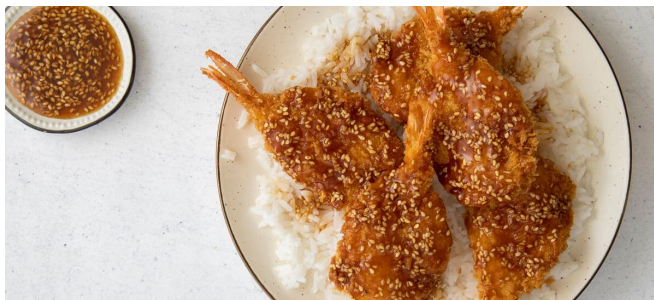


Sesame Stinging Honey Shrimp



INGREDIENTS

5	Each	<u>Gold Pack Butterfly Shrimp</u> U/10 ct.
1	Tablespoon	Sesame Seeds
1/4	Cup	Stinging Honey Garlic Sauce
1/2	Cup	White Rice

FEATURED PRODUCTS:

MENU PARTS: Appetizers, Entrees

DIRECTIONS

1. Fry shrimp in a fryer at 350°F for 5 minutes or until 165°F internal temperature.
2. Mix sauce in bowl with sesame seeds and coat shrimp.
3. Place shrimp on rice and serve.