



Sauteed Shrimp

- 2 Tbs Award Winner DJ Paul's BBQ Rub
- 3 Tbs Extra Virgin Olive Oil
- 1 lb Peeled & Deveined Shrimp (21 to 25 count)

Directions

1. In a large plastic zip bag combine the extra virgin olive oil and Award Winner DJ Paul's BBQ Rub.
2. Add all of the shrimp and the shake bag to immerse the sauce around each one. Let shrimp stand at room temperature for 20 min to marinate.
3. Empty the contents of the plastic zip bag into a large saute pan over medium heat and saute for 1 minute.
4. Simmer until the shrimp is pink and the flavors have combined. About 4 - 6 minutes.
5. Serve immediately.

DJ Paul's fun tip: Don't forget to dip your favorite bread in the sauce.

Yield: 5 people

Note: Dj Paul's RUB is a low sodium product.
Add salt to taste.

For more recipes visit
www.djpaulbbq.com

