



## HOT PEPPER BACON JAM SHRIMP

30-40 medium-size raw shrimp, peeled and deveined with tails on

2 Tbsp. **Fresh Harvest Garlic Olive Oil**

1 tsp. **Sunset Seasoned Salt**

Fresh lime wedges

2-3 Tbsp. **Hot Pepper Bacon Jam**

Place shrimp in a bowl and sprinkle with **Sunset Seasoned Salt**. Heat **Fresh Harvest Garlic Olive Oil** in a large skillet over medium heat. Add shrimp to the pan and sauté for 2-3 minutes each side; add a squeeze of lime and **Hot Pepper Bacon Jam**. Stir and continue to cook for one minute more.

Excellent served hot or cold.



- **Fresh Harvest Garlic Olive Oil**
- **Hot Pepper Bacon Jam**
- **Sunset Seasoned Salt**