

Spanish Jack's

Cimarron River Cranberry-Orange Glaze Shrimp

Preparation: 20 Minutes, Cook Time: 10 Minutes

Yield: 4-6

Spanish Jack's Cookbook

Cranberry Grilling Sauce Recipes: **Shrimp**



Have you ever gone to a Chinese Restaurant to order Honey Orange Firecracker Shrimp? I do not know about you, but I love it the flavors as long as the firecracker spice is not too hot. This recipe gives you that flavor by using the honey, orange peel and orange juice, but what about the firecracker part? Well, Spanish Jack's Cranberry Barbeque Sauce can give you that extra taste. If you want this dish hotter, you can always add more of Spanish Jack's Cranberry Barbeque Sauce.

Source: *Connie - Ohio*

1 pound cooked Shrimp, deveined and
remove the tails
1 tablespoon Butter
1 tablespoon Olive Oil
1/2 cup thin sliced Vidalia onion, or
More if needed
3-4 thin sliced Mushrooms, or more
1 teaspoon minced Garlic

1-2 pinch Kosher Salt & ground Black
Pepper
2/3 cup Honey
1 Orange, using the peel and juice
4 tablespoons medium Spanish
Jack's Cranberry Barbeque Sauce,
more is optional
1 tablespoon Lemon Juice

Directions:

1. Lightly rinse the shrimp. Be sure to devein and remove the tail from the shrimp. Put the shrimp in a bowl and set it to the side.
2. In a medium skillet, put in the butter and olive oil. Turn the heat up to a medium setting.

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3. Slice the onions and mushrooms very thin. Put the vegetables in the skillet as soon as the butter melts. Add a pinch or two of kosher salt and fresh ground black pepper as well as minced garlic.
4. Wash the orange carefully. Use a vegetable peeler to make long strips of orange peels. Take a sharp knife to cut the orange peels into thinner strips. Place the thinly sliced orange peels into a medium bowl. Cut the remaining orange into half. Use an orange squeezing tool to squeeze out the juice. Remove any seeds before pouring the orange juice to the medium bowl with the orange peels.
5. Put the lemon juice, honey and the Spanish Jack's Cranberry Barbeque Sauce into the bowl containing the orange mixture. Stir and sit it to the slide.
6. By now your onions and mushrooms are cooked; start adding the shrimp to the skillet. Stir the orange mixture again before pouring it over the shrimp. Cook for 5 minutes.
7. Best served with white rice and steamed vegetables.




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