

Spanish Jack's

Osage Orange Shrimp with Broccoli

Preparation: 45 Minutes, Cook Time: 12 Minutes

Yield: 4-6

Spanish Jack's Cookbook

Mango Grilling Sauce Recipes: **Shrimp**



Tonight, I wanted to fix a shrimp dish different from the regular honey orange shrimp dish. It takes more time in preparing this dish than it does in cooking it. This dish has a sweet & fruity flavor from the orange, orange juice, pineapple and pineapple juice, but a kick of sweet heat from the Spanish Jack's Mango Grilling Sauce. The flavors take your taste buds on a wonderful journey. After you make this meal, you will want to go back for seconds.

Source: *Connie - Ohio*

1 pound raw Shrimp, deveined, tails on
1/2 teaspoon Kosher Salt
1/4 teaspoon ground Black Pepper
3/4 cup Orange Juice
2 tablespoons Honey
1 tablespoon Soy Sauce
1/2 cup Spanish Jack's Mango Grilling
Sauce

1 tablespoon Olive Oil
1 tablespoon Yogurt Butter
2 teaspoons minced Garlic
2 cups Broccoli
1 cup Snow Pea
1 Orange, or Mandarin Orange
1 can Pineapple Tidbit, with juice
3 Green Onions, sliced in an angle
4 large Mushrooms, sliced

Directions:

1. Season the shrimp with the kosher salt, ground black pepper and 1/2 C of pineapple juice in a bowl. Set it aside.

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2. Mix the orange juice, honey, soy sauce and Spanish Jack's Mango Grilling Sauce in a bowl. Set it aside.
3. Wash and cut the onions, broccoli, snow peas and mushrooms. Set it aside.
4. Peel the orange. Thinly slice the peels into small strips. Remove all the membrane from the orange very carefully. Separate the orange into sections. Place it in a bowl. Or you can use 1 can of Mandarin Orange to save you some time.
*Note, you will not have any orange peel if you use the can Mandarin Orange.
5. Take 1/2-3/4 C of pineapple tidbits from the can. Drain and add to the bowl of orange sections.
6. In a medium skillet over a medium heat setting, put in the olive oil, yogurt butter and minced garlic. Cook for 1 minute to allow the garlic to flavor the skillet.
7. Drain the shrimp and place the shrimp in the hot skillet. Cook the shrimp for 1 minute or until the shrimp starts to turn opaque. Use tongs to turn the shrimp over. Take the cooked shrimp out and place it on a plate to cool.
8. Add the honey orange juice mixture into the hot skillet. Stir and cook for 4 minutes before adding the vegetables. Cook and stir the vegetables for 4 minutes. While the vegetables are cooking, now would be a great time to fix your rice.
9. Once the broccoli starts to turn a bright green color, add the fruit mixture and cook for 2 minutes. You can either keep the tails on the shrimp or remove the tails at this time. Start placing the shrimp in the skillet for 1 minute to warm up the shrimp again. You are now ready to serve this dish with white or brown rice. Use the remaining juice or add soy sauce if needed.




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