

# SURFER SLAPPIN! Sauce

## SHAKA SHRIMP



INGREDIENTS: 1 LB. MEDIUM SHRIMP, 1/2 STICK BUTTER, 1/4 CUP MINCED GARLIC, CORNSTARCH, 1 CUP SURFER SLAPPIN! SAUCE, & TOASTED COCONUT

### DIRECTIONS:

RINSE & DRAIN 1 LB PEELED MEDIUM SHRIMP, PAT DRY & SET ASIDE. MELT BUTTER IN PAN OVER MEDIUM HEAT AND ADD GARLIC. STIR AND COOK UNTIL LIGHT BROWN. DUST THE SHRIMP IN A LITTLE CORNSTARCH AND ADD TO THE PAN. TURN UP THE HEAT AND STIR UNTIL THE SHRIMP ARE COOKED. ADD 1 CUP OF SURFER SLAPPIN! SAUCE AND SIMMER UNTIL THICK. SERVE OVER A BED OF STEAMED WHITE RICE. ADD A SPRINKLE OF TOASTED COCONUT AND ENJOY!

PRO TIP: WRAP IN A WARM TORTILLA FOR A SHAKA BURRITO!

*Thank you for your purchase!  
You're obviously an extremely intelligent & good looking person. Enjoy!*



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