



TEMPURA SHRIMP STICKS WITH WARM APRICOT DIPPING SAUCE

Crunchy tempura shrimp with a sweet apricot dipping sauce

Yield: 2 Servings

INGREDIENTS

1 tsp. Rice Wine Vinegar

1/4 tsp. Red pepper flakes

1/2 C Apricot preserves

Salt and Ground Black Pepper, to Taste

1/4 C Spicy brown mustard

1 pk. 8.2oz SeaPak Tempura Shrimp

8 Item 6 inch bamboo skewers



DIRECTIONS

2 In a small saucepan over low heat, whisk together the mustard, preserves, red pepper flakes, and vinegar. Heat through. Add salt and pepper to taste. Serve warm alongside the tempura shrimp skewers.

1 Skewer each of the tempura shrimp with a bamboo skewer from the tail section forward and bake according to package directions. Keep warm.