



TEMPURA SHRIMP WITH SPICY PINEAPPLE DIPPING SAUCE

Ever tried a spicy pineapple dipping sauce? Well now its your turn! These crunchy tempura shrimp mixed with this spicy dipping sauce makes for a great dinner or appetizer.

Yield: 4 Servings

INGREDIENTS

1/4 tsp. Cayenne Pepper

2 tbsp. Rice Wine Vinegar

Juice from 2 limes

1 C Pineapple preserves

2 pk. 8.2oz SeaPak Tempura Shrimp



DIRECTIONS

- 1 Prepare tempura shrimp according to package directions and keep warm.
- 2 In a small mixing bowl, stir together the preserves, lime juice, vinegar, and cayenne pepper. Add salt to taste. Serve alongside warm shrimp for dipping.