

Honey Ginger Shrimp (from *Ruth Tan's Honey Recipes*) 4 Servings

Ingredients:

2 tablespoons olive oil

1 tsp red pepper flakes—[Warning – unless you like a LOT of heat, the 1 Tb. that the original recipe calls for is *way* too much. Supplementing with, or simply substituting, lemon pepper gives a kick, but with sweet note that complements the rest of the dish.]

1 teaspoon chopped garlic

1/4 yellow onion, chopped – [Walla Walla sweets, or red onions, work nicely, too]

1 teaspoon ground ginger

1 teaspoon honey

1 pound medium shrimp - peeled and deveined

salt and pepper to taste [See above re: lemon pepper]

Directions:

1. Heat the olive oil and red pepper flakes in a large skillet over medium heat. *[BE CAREFUL HEATING THE RED PEPPER FLAKES - REALLY THE FLAVOR JUST NEEDS TO BE RELEASED, AND THE FLAKES BURN EASILY – speaking from sad experience].*
2. Add the onions, garlic, ginger and honey; cook and stir until fragrant.
3. Add the shrimp, and cook for 5 minutes, stirring as needed, until shrimp are pink and opaque. Serve immediately (over rice is nice)