

Gulf Orange Shrimp

Servings: 8

INGREDIENTS

- 2 oz red onions
- 1 ½ lb white shrimp
- 3 t fresh parsley
- 2 c Rykoff Sexton Valencia orange juice
- 1 oz butter
- 1 lb oranges

PREPARATION

Section our oranges being careful to remove all membrane. Heat butter in uncoated pan and brown off shrimp. Remove from pan and set aside.

Caramelize red onion slices and remove from pan. Add orange sections and cook gently until heated through. Remove from pan. Add OJ into pan and simmer until well reduced to almost a syrup consistency. Be sure to totally de-glaze pan using OJ.

Add everything back into pan and simmer 3-4 minutes. Add parsley, shrimp and onions into sauce and heat thoroughly. Serve over basmati or jasmine rice.

