

## **Skillet Shrimp Appetizers**

### **Ingredients**

#### Shrimp

- 1 pound headless shrimp, with or without shells
- 2 Tbsp olive oil
- 1 tsp Old Bay seasoning
- 2 Tbsp butter

#### Sauce for dipping

- 1 cup sour cream
- ½ bunch cilantro
- ½ lime (juiced)
- Salt and pepper to taste



### **Preparation**

#### Shrimp

1. Rinse shrimp under cold running water and let drain
2. Place shrimp in a large mixing bowl
3. Drizzle shrimp with olive oil
4. Sprinkle shrimp with Old Bay seasoning
5. Toss gently to fully coat shrimp and set aside
6. Heat butter in skillet over medium heat
7. Add shrimp and toss and cook, about 2-3 minutes until shrimp are pink in color
8. Remove from skillet
9. Keep warm until ready to serve

#### Sauce

1. Combine ingredients in a small mixing bowl
2. Stir well to combine
3. Cover and refrigerate until ready to serve