

Garlic Honey Lime Shrimp
(Adapted from [Rasa Malaysia](#))

1 lb. shelled and deveined shrimp
1 tablespoon olive oil
1 tablespoon melted unsalted butter
4 cloves garlic minced
3 tablespoons honey
1 1/2 tablespoons lime juice
1/4 teaspoon salt
3 dashes cayenne pepper
chopped parsley

Rinse the shrimp with cold water. Drained and set aside.

Heat up a skillet (cast-iron preferred), add the olive oil and butter. Add the garlic and saute until they turn slightly brown, stir in the shrimp. Stir and cook the shrimp a few times before adding the honey, lime juice, salt and cayenne pepper.

Cook the shrimp until the honey lime sauce thickens. Garnish with chopped parsley and serve immediately.