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## *Salt and Pepper Shrimp*

Recipe courtesy of Donna Hay

- 1/2 teaspoon Five Spice Powder
- 2 tablespoons fine sea salt
- 4 teaspoons freshly ground black pepper
- vegetable oil
- approximately 1 lb raw shrimp, peeled, tails intact
- baguette

Place the five-spice powder in a bowl with the sea salt and ground black pepper. Mix together. Add the shrimp and toss to coat thoroughly. Heat vegetable oil in a saucepan. When hot, add the shrimp in batches and fry until just changed in color. Remove with a slotted spoon and drain on paper towels. Serve with baguette for mopping up the sauce.

*Sweetnicks Notes: Love the saltiness of this one. Make sure you have bread for mopping up the delicious sauce.*