



Buffalo Shrimp

NIBBLEDISH CONTRIBUTOR

Ingredients

1 pound of large or extra large shrimp, uncooked, peeled and tails removed

1 cup of flour

Your favorite wing sauce

1-2 TBS light olive oil

Instructions

Blot your shrimp dry.

Dredge each piece of shrimp in the flour, coating fully. Place on a plate.

Over medium-high heat warm the oil in your skillet, add the shrimp. Cook for 2-3 minutes per side or until the shrimp is pinked up and a bit crispy. Turn off the heat and toss with your wing sauce.

Enjoy!
