

Cajun Birch Shrimp

1/8 Cup	Sweet Tree Birch Syrup
1/3 Cup	Cajun Spice
2 Tbsp	Butter
10 drops	Chipotle Hot Sauce
8 – 10	Large uncooked shrimp (also works well with scallops)

1. Thaw shrimp and coat in your favourite Cajun spice. Let sit for 30 minutes.
2. Heat frying pan on high and melt butter in pan, before adding shrimp.
3. Drizzle half the **birch syrup** over the shrimp, and then sprinkle the Chipotle Hot Sauce over the shrimp. Mix well and cook for 2 minutes.
4. Use a spatula to flip the shrimp and then drizzle the reserved birch syrup over the shrimp, mixing well. Cook until the shrimp are firm.
5. Serve hot and enjoy!