



TIPSY FOODS

COOK A LITTLE TIPSY

Bourbon Shrimp Stir-fry

Ingredients

1 Lb. peeled & deveined shrimp
16 oz. bag of frozen stir-fry vegetables (I also use leftovers from the fridge)
½ medium white onion sliced and quartered
½ Cup [Tippy Foods Bourbon Sauce](#)
Cooked white rice.
Splash of olive oil

Instructions

1. With your wok or on the stove set the eye to med. low.
2. Pour in a splash of olive oil just to cover the bottom.
3. Add onions and cook until beginning to tender about 5 min.
4. Add shrimp and cook until lightly pink.
5. Add stir fry vegetables and cook until tender stirring frequently.
6. Pour in the Bourbon Sauce and mix well.
7. Serve over a bed of rice.

