



GARLIC
FESTIVAL®
FOODS



Sriracha Shrimp Scampi



GARLIC FESTIVAL® FOODS
Signature Series Rubs



All Purpose Rubs

GARLIC FESTIVAL FOODS SRIRACHA MAYONNAISE

Add 2 Tbsp. for every 2 cups of mayonnaise or sour cream. If you prefer spicier....add more!
Blend until fully mixed. Use as a terrific sandwich spread or as dip for chips. Also:

- Great on sushi, crab cakes & crab legs, shrimp & fried fish,
- Add to chicken, tuna, potato or egg salads, even deviled eggs.
- Any potato, baked, mashed, hash browns & French fries.

ADD TO CREAM CHEESE: makes for a lively morning bagel!!

ADD TO COCKTAIL SAUCE, TARTAR SAUCE, KETCHUP, EVEN BUTTER FOR POPCORN OR CORN ON THE COB!!

Sriracha Shrimp Scampi

Ingredients:

- 1 lb. Extra large shrimp, peeled & deveined
- 5-7 Tbsp. **Garlic Festival Sriracha Garlic Rub**
- 2 Tbsp. **Garlic Festival Garlic Olive Oil**
- 1 Stick butter (we prefer unsalted)
- 1 Tbsp. minced fresh basil if you desire

Directions:

Melt butter & oil in a skillet and slowly add Sriracha rub ...the more you use the more flavorful & spicy.

Add shrimp and sauté until they turn pink: about 2-3 minutes. Serve over pasta or rice and accompany with crusty bread!

GARLIC FESTIVAL FOODS SRIRACHA BLOODY MARY

- 2 Tbsp. Sriracha Rub (add more if you want spicier).
 - 4 cups of your favorite tomato juice
 - 3/4 cup of your favorite vodka
 - 1 Tsp. Worcestershire sauce
 - 1 Tsp. Celery salt
 - 1 Wedge of lemon
 - 2 Celery sticks
 - Fresh ground pepper
- Mix together tomato juice, sriracha & Worcestershire. Put celery salt on a small plate. Rim glass with lemon wedge and place glass upside down on plate to cover rim in celery salt. Fill glass with ice.
- Pour the magic mixture over the ice, insert celery sticks and *say hello to my little friend!*