**Chef Roc Spicy Shrimp Poke** - 4 portions

 recipe developed by Chef Roc®

**1 pound – Marina Del Rey Wild Caught Argentinian Shrimp**

**2 tablespoons butter**

**1 teaspoon smoked chili pepper**

 **juice of 1 lemon**

**Sea Salt and Black Pepper to taste**

**Poke Mix**

**1/2 cup soy sauce**

 **1 teaspoon sesame oil**

**1/2 cup thinly sliced maui onions**

 **2 thinly sliced green onions**

 **2 teaspoons toasted sesame seeds**

 **4 cloves minced garlic**

 **1 teaspoon minced ginger**

 **1 teaspoon chili pepper flakes**

 **2 tablespoons chopped cilantro**

**Poke Sauce**

 **1 whole egg**

 **1 teaspoon dijon mustard**

 **1 teaspoon lemon juice**

 **1 teaspoon white vinegar**

**1/4 cup oil**

**1/4 cup chipotle paste**

1. **Mix all the Poke Mix in a medium size bowl and hold.**
2. **Next, make the Poke Sauce. In a blender add the egg, mustard, lemon juice, vinegar and conbine.**
3. **Next slowly add oil to the blender and mix until it looks like mayonaise. Then add in the chipotle paste, blend and hold for service.**
4. **Heat a saute pan over medium high heat. Add butter and wait until it turns light brown.**
5. **Add shrimp and sprinkle on chili powder and salt and pepper. Sear for :30 seconds and flip shrimp and season second side.**
6. **Cook for another :30 seconds. When shrimp are done, squeeze on lemon juice. Do not overcook these beautiful shrimp.**
7. **Now place the shrimp in the Poke Mix and carefully combine.**
8. **To plate, you can serve over steamed or fried rice called country style in Hawaii.**
9. **This is a way to make this dish an appetizer. Cut an uncooked eggroll skin from corner to corner to make 4 triangles. Heat up canola oil and deep fry until crisp and drain on a paper towel. Place shrimp poke on a plate over rice and lace with the Poke Sauce for a taste of Hawaii.**

**For more recipes go to: www.marinadelreyfoods.com**