

Ingredients:

clean, raw, deveined-detailed shrimp
garlic powder
cayenne pepper
black pepper
dried parsley
dash soy sauce
English cucumber (aka Hothouse/Burpless)
avocado
Sriracha hot sauce (aka Rooster sauce)
toasted sesame seeds

**Directions:**

1. Preheat your grill or skillet to high.
2. Pour enough extra virgin olive oil over clean, raw, deveined and detailed shrimp to coat. Then, season to taste with:
 - garlic powder
 - cayenne pepper
 - black pepper
 - dried parsley
 - dash soy sauce
3. Stripeel* an English cucumber. (*Stripeel is a term Betty uses for "stripe-peeling" fruits and vegetables.)
4. Cut the same number of cucumber slices as shrimp. Arrange on serving plate.
5. Peel an avocado. Cut the same number of avocado slices as cucumber and shrimp. Set aside.
6. Grill shrimp. 4-5 minutes... total.
7. Toss grilled shrimps with a small amount of butter and generous squeeze of lemon.
8. Place one shrimp per cucumber slice.
9. Squeeze a little or a lot of the Sriracha on top of shrimp.
10. Top with avocado slices and sesame seeds.

Perfect!

Make 2-3 per person and serve as an appetizer.

Make 4-6 per person and serve as an entree.