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Firecracker Shrimp

5 Tbsp. Tennessee Gourmet® Scotch Bonnet Pepper Jelly	12 Tbsp. butter, unsalted (divided)
2 Tbsp. honey	¼ tsp. Cajun seasoning
1½ Tbsp. apple cider vinegar	¼ cup red onion, thinly sliced
Pinch or two cayenne pepper	¼ cup green bell pepper, thinly sliced
¼ tsp. garlic powder	¼ cup red bell pepper, thinly sliced

Combine pepper jelly, honey, vinegar, cayenne, garlic and 3 Tbsp. melted butter in a bowl and whisk to blend. Set aside.

Season approximately 15-18 medium shrimp with Cajun seasoning. Heat 6 Tbsp. butter in a large skillet over medium high heat. Add the shrimp and cook quickly, 2-3 minutes, per side. When it turns pink it's done. Transfer to a platter and keep warm.

Add remaining butter, onions and peppers to the skillet. Cook over medium high heat, stirring, until soft and golden. Add the shrimp and pepper jelly glaze, toss to coat evenly. Heat through and serve immediately.

Note: This can be used as an appetizer, but it is also great over rice. The original recipe came from Chef Joshua Robin in Breaux Bridge, La.