

CopyCat Longhorn Steakhouse Wild West Shrimp with Prairie Dust

Ingredients

One 12-ounce package Popcorn Shrimp

1 – 2 Cherry Peppers sliced

Freshly squeezed Juice of 1 Lemon

1 stick Butter

[Longhorn Prairie Dust](#)

Ranch Dressing homemade or store-bought, to serve

Directions

Fry shrimp in large skillet according to package directions.

Drain and pat dry with a paper towel.

Place stick of butter in a large saucepan with juice of 1 lemon. Heat over medium low heat until butter is melted.

Add fried shrimp, cherry peppers and 1 1/2 teaspoons [Prairie Dust](#) mixture.

Mix together and simmer on low heat until flavors mix, about 5 minutes.

Transfer to serving dish and serve with ranch dressing.