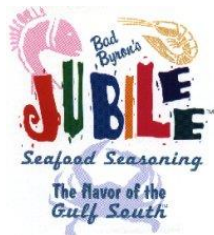


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# Jubilee™ Gulf South Saute´

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*For: Shrimp, Scallops, Oysters & Fish Fillets*

## **Directions:**

1. Blend well 3 tablespoons of melted butter, (unsalted) with 2 teaspoons of Bad Byron's Jubilee™ Seafood Seasoning (for 1 stick butter, add 1 3/4 tablespoons of Jubilee™ ).
2. This can be prepared ahead and will keep indefinitely in refrigerator or freezer.
3. Use as needed to pan saute´ shrimp, scallops, oysters or fish fillets.

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