

## ***Sauteed Shrimp with Peppers and Onions***

1 1/2 pounds of raw,peeled, deveined shrimp  
1 yellow pepper , cut in cubes  
1 red pepper, cut in cubes  
1 medium onion, cut in cubes  
1 package of fresh mushrooms( approx. 15)  
3-4 plum tomatoes, cut in 1/8ths  
1 lime  
1 lemon  
Cayenne pepper to taste  
Garlic powder to taste  
Butter or margarine, 1 1/2 sticks

Saute the peppers and onions in 1 stick of butter and cayenne and garlic until nearly soft. Add the mushrooms and cook until nearly done. Add the tomatoes last( home grown tomatoes make it best). Add juice of the lime and lemon at any time during this, and turn down down the heat. Saute the shrimp separately in the 1/2 stick of butter with garlic and lemon/lime until pink, then combine with the sauteed vegetables. Serve on rice. Makes about 4 servings.