



*Flavors of Mexico explode in your mouth with this grilled shrimp. The easy marinade that incorporates lime and tequila adds a kick of flavor to the sweet shrimp. Reminiscent of mojitos, you can serve the shrimp over a bed of rice or use it for fajitas. (Prepare a mojito as a refreshing compliment on the side).*

## **Tequila Shrimp**

### *Ingredients*

1 bag of 20/30 count Argentinian shrimp  
2 tablespoons lime juice  
2 tablespoons tequila  
1/4 cup olive oil  
1 teaspoon Kosher salt  
1/4 teaspoon garlic powder

### *Instructions*

Clean the shrimp and remove the shells. Prepare the marinade by mixing the lime juice, tequila, olive oil, salt and garlic powder. Toss the shrimp in the marinade and allow to rest for at least one hour before grilling.

Skewer four to five pieces of shrimp on each skewer (if using wood skewers, soak in water for 30 minutes to prevent burning). Discard any marinade left over.

Grill the shrimp skewers on a preheated grill for 5 minutes on medium heat. Serve immediately.

Serves 2 to 4.