



## Tequila-Lime Shrimp

Recipe from *Back to the Family* by Art Smith



We created this dish using Cielo, my friend's tequila. The tequila has a wonderful flavor and makes a great cocktail, but it is also great for marinating shrimp. These taste wonderful hot off the grill, and served at room temperature.

**Ingredients:** Serves 4

### Shrimp:

2 pounds shrimp , peeled and deveined

### Tequila-Lime Marinade:

1 1/4 cup tequila , divided

1/2 cup fresh lime juice

1/2 tsp. cayenne pepper

1 Tbsp. chili powder

1 jalapeno pepper , seeded and minced

Freshly ground black pepper to taste

1/4 cup and 1 Tbsp. olive oil , divided

1 cup chopped fresh cilantro

Pinch salt

**To make tequila-lime marinade:** Combine 1/4 cup of the tequila and the lime juice, cayenne pepper, chili powder, jalapeno and black pepper in a medium bowl.

**To make tequila-lime shrimp:** Toss the marinade over the shrimp, cover and let marinate in the refrigerator for at least 30 minutes.

Remove from the refrigerator and toss the mixture with 1/4 cup of the olive oil, the cilantro and salt.

Place 1 teaspoon of olive oil in a large sauté pan over medium-high heat. When the oil begins to smoke, remove the pan from the stove and add 4 Tbsp. of tequila to the pan. (You can avoid a dangerous flare-up by removing the pan from the stove.)

Drain the shrimp from the marinade. Discard the marinade. Toss one-quarter of the shrimp into the pan. Return the pan to the stove and cook for 1 to 2 minutes, tossing or stirring the shrimp.

Cook another 2 minutes and, using a slotted spoon or spatula, place the shrimp on a serving plate. Repeat the steps with the rest of the shrimp. Always remove the pan from the stove when tossing in the next batch of shrimp.

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