



Family and Friends Shared Recipes



Margarita Shrimp

Offered by: Alice from Independence, MO

Ingredients:

- 5 Tbs Corn Oil
- 1 Uncooked medium shrimp, peeled, deveined
- ½ Cup minced green onions
- 2 Large cloves garlic, minced
- ¼ Cup Tequila
- 2 Tbs fresh lime juice
- ½ tsp margarita salt or coarse salt

Directions:

Heat oil in a large heavy skillet over medium-high heat.
Add shrimp, green onions and garlic, saute until shrimp are pink, about 1 minute.

Remove from heat and add tequila.

Return to heat and bring to boil, scrapping up any browned bits.

Transfer to a medium bowl and cool, cover and refrigerate.

Can be prepared a day in advance.

When ready to serve, toss with lime juice, sprinkle with salt.

Note:

I usually do 2 pounds of shrimp, but do not double the oil.

Of course . . . double at least the tequila and lime juice.