

# Tequila-Lime Grilled Shrimp

(serves 12-18)

**Chef Bill**



## **Ingredients:**

6 lbs large shrimp in the shell, shell cut open, deveined  
Lime slices for garnish  
3 bunches Watercress for garnish

## **Directions:**

If using bamboo skewers, soak them in water for at least 30 minutes to prevent burning during grilling.  
Thread the shrimp onto the skewers (3-4 to each skewer).  
Lay in a single layer in a shallow non-aluminum dish.

## ***Marinade***

## **Ingredients:**

$\frac{3}{4}$  cup fresh Lime juice  
 $\frac{3}{4}$  cup Tequila  
6 med Garlic cloves, minced  
6 med Shallots, finely chopped  
6 tsp ground Cumin  
Salt & freshly ground black Pepper  
 $\frac{3}{4}$  cup Olive oil

## **Directions:**

To prepare the marinade, whisk together the lime juice, tequila, garlic, shallots, cumin and salt & pepper to taste.  
Slowly add the olive oil, whisking until combined.  
Taste for seasoning.  
Pour over the shrimp and let marinate for at least 30 minutes or as long as 4 hours in the refrigerator.

Prepare the barbecue for medium heat grilling.  
Grill the shrimp about 3" from the fire, turning once, until cooked through (about 4 min on each side).  
Transfer to a platter and slip the shrimp off the skewers.  
Garnish with lime slices and watercress.  
Serve immediately.