

Cheffy Baby®

2008

world food tour

Margarita Shrimp

1	sliced	Sweet Onion
1/2	cup	fresh cilantro
1	pound	large shrimp (p & d)
1	Tsp	chopped jalapeno chilies
2	Tsp	olive oil
1/4	cup	heavy cream (optional)
1/4	cup	fresh lime juice
1/2	cup	Tequila

Sauté onions until clear, add shrimp and sauté 5 minutes or until fully cooked. Add tomatoes, chilies, lime juice and cook one minute until liquid is reduced 50%. Add tequila/Margarita and (deglaze) cook for one minute, add cream and cook until sauce like consistency.

Use prepared margaritas in place of tequila and lime juice and always add alcohol away from open flames.

Top with a hot sauce for an extra bounce.

