



Honey Tequila Lime Shrimp



Ingredients, Shrimp:

- 2 lbs Large Shrimp
- ½ TBLS Kosher Salt to taste
- ½ TBLS Black Pepper to taste
- ½ TBLS Garlic Powder to taste
- Canola Oil as needed

Ingredients, Honey Tequila Lime Butter:

- 4 TBLS Clarified Butter
- 2.5 TBLS Minced Garlic
- ¼ cup Tequila Blanco
- 2 medium Limes juiced
- 1 TBLS Local Honey

Garnish:

- Red Chili Flakes
- Sliced Jalapeños
- Chopped Cilantro

Method:

1. Add your shrimp to a bowl along with some oil. Season thoroughly with salt, pepper and garlic powder. Set in the fridge until ready to use.
2. Preheat a pan to medium high heat.
3. Add clarified butter. Next, add your minced garlic and let simmer for 2-3 minutes until browned. Next, add your limejuice and tequila (carefully). Let the sauce simmer for 2 more minutes to dissolve the alcohol, and finally add your honey. Bring to a rolling simmer with bubbles appearing on the surface. Simmer for 2-3 more minutes until slightly thickened, then pull off and cool.
4. In a ribbed grill and bring up to high heat. Add a little oil, and then add your shrimp to cook for 1-1.5 minutes per side. After you flip the shrimp the first time, top with half of your Honey Tequila Lime Butter and let finish cooking. Pull off and let cool for 2 minutes.
5. Garnish the shrimp with red chili flakes, sliced jalapenos, chopped cilantro, and the rest of the butter sauce.