

DENE

Shrimp Tacos



Shrimp Ingredients:

- 2 pounds of large shrimp, cleaned and de-veined
- 1/2 cup olive oil
- 1/2 cup lemon juice (you can also use lime juice)
- 1/2 cup fresh parsley
- 1/3 cup fresh cilantro
- 4 t garlic, minced
- 1 T paprika
- 2 t ground cumin
- 3/4 t crushed red pepper flakes
- 1/2 t salt
- 1/4 t pepper
- wooden skewers

Method:

1. Soak skewers in water.
2. Throw all ingredients except the shrimp into a blender and process until puréed.
3. Stir shrimp and marinade together in a large bowl, cover and chill for 30 minutes.
4. Drain shrimp and reserve marinade. Thread shrimp onto TWO (2) skewers.
5. Grill shrimp over medium high heat until they just turn pink, turning frequently, and brushing with reserve marinade until shrimp are half done. Total cook time will be 10-15 minutes.

Bonefish Grill Bang-Bang Crema Sauce Ingredients:

- 1/3 cup mayonnaise
- 2/3 cup Mexican crema or sour cream
- 1 teaspoon grated lemon zest
- 2 tablespoons fresh lemon juice
- 2 tablespoons water
- Salt and freshly ground black pepper

Bonefish Grill Bang-Bang Crema Sauce Method:

1. Add the mayonnaise and crema to a medium bowl. Whisk in the lemon zest, lemon juice, and water. Season, to taste, with salt and pepper (can be made 3 days ahead, covered, and refrigerated).



Cantina Laredo Guacamole Ingredients:

- 1½ ripe avocado
- Juice of ½ fresh lime
- ¼ tsp white pepper
- ¼ tsp salt
- ¼ tsp garlic pepper
- ½ jalapeños, seeded
- ¼ cup finely diced red onions
- ½ tsp finely chopped cilantro
- ¼ cup diced tomatoes
- ¼ cup sour cream

Cantina Laredo Guacamole Method:

1. If available, use a molcajete (*mortar*) and tejolette (*pestle*). If not, use a bowl and fork. Combine the first eight ingredients. Garnish with the rest.

Lime Slaw Ingredients

- ⅓ cup mayonnaise
- juice from 1 lime
- ½ head green cabbage, cored and shredded, about 4 cups
- 2 green onions, white and pale green parts, chopped
- 1 jalapeño chile, seeded and minced
- 2 tablespoons chopped fresh cilantro
- salt and freshly ground pepper
- 2 Plum tomatoes, finely diced.
- zest from 1 lime for garnish

Lime Slaw Method:

2. In a bowl, stir together the mayonnaise and lime juice. Add the cabbage, green onions, chile, and cilantro and mix well. Season with salt and pepper. Stir in the tomato. Cover and refrigerate until serving.

Foolproof Mexican Rice Ingredients

- 3 vine-ripened tomatoes
- 2 cups chicken broth, plus more as needed
- 1 tablespoon olive oil
- 1 large chopped onion
- 1 large finely diced carrot
- 1 large garlic clove, minced
- 2 cups medium-grain rice
- 2 teaspoons salt
- 1 bay leaf
- 1 whole Serrano chile
- ¼ cup fresh or frozen peas, thawed

**Foolproof Mexican Rice Method:**

1. Cut the tomatoes in half, and remove the seeds. Add the tomatoes and 2 cups of broth to a blender and puree. Strain into a bowl and reserve the liquid. Add enough extra broth to make 4 cups of liquid.
2. In a large saucepan, heat the oil over medium-high heat. Add the onion, carrots, and sauté for 4 minutes until the onion is translucent. Add the garlic and sauté for 1 minute. Stir in the rice and cook until slightly toasted, about 3 minutes. Add the tomato broth mixture, stir, and bring to boil. Add the salt, bay leaf, and the Serrano chile. Reduce the heat, cover, and simmer until the rice is tender, about 20 minutes. Remove the pan from heat. Scatter the peas over the top of the rice, cover, and let the rice stand 5 minutes. Fluff the rice with a fork, transfer to a serving bowl, and serve.

Notes: For a deeper colored rice, stir in 2 tablespoons of tomato paste when adding the salt, bay leaf and Serrano chile.

Tacos Method:

Lightly grill the tortillas. Add shrimp, cabbage, cheese, Bang-Bang Sauce, Crema Sauce, Guacamole, and garnish with lime zest.