



Tequila Chili Lime Shrimp Skewers

WHAT'S NEEDED

Ingredients:

- 2 tbsp. olive oil
- 2 garlic cloves, minced
- 1 1/2 lb. medium to large shrimp, shelled
- 3 tbsp. 1800[®] Silver Tequila
- 1 1/2 tbsp. lime juice
- 1/2 tsp. salt
- 1 tsp. Cholula Chili Lime Hot Sauce
- 4 tbsp. fresh cilantro, coarsely chopped

HOW TO MAKE

Preparation - 4 servings

1. Preheat grill.
2. Mix all ingredients, except shrimp, in bowl.
3. Pat shrimp dry and place on skewers. Place skewers in glass baking dish, pour marinade mixture over shrimp, cover and marinate for 20 minutes.
4. Cook skewers on barbecue until shrimp is pink (about 2 minutes). Serve hot over rice and enjoy!

