

A recipe from

DAD'S CHILE COOKBOOK



Heat Rating:



Zippy Margarita Prawns

Shrimp appetizers go over well at parties, any time of the year. The only thing is, make plenty! Some crowds, they go Too Well...

*½ cup good-quality tequila
juice of 1 lime
3-4 Tbsp extra-virgin olive oil
2 Tbsp honey
2 tsp orange zest
2 tsp Sriracha or Sambal Oelek
3 lb shrimp, 16-18 ct. size (large ones)
5-6 limes*

Whisk together the first 6 ingredients in a large mixing bowl. Wash, shell and de-vein shrimp, leaving the tail on (as a dipping handle). Divide the shrimp into two one-gallon zip-top plastic bags. Pour marinade over shrimp, dividing about equally into the bags. Squeeze out excess air, seal bags and turn to thoroughly coat all the shrimp. Place bags in a large dish and refrigerate for 1-3 hours.

Cut limes into wedges, getting about 6-8 per lime. Cover and refrigerate.

Set grill up for medium, direct heat and oil the cooking rack. Drain shrimp, retaining marinade. Using 12 metal skewers (or 6 and working in two batches), alternate 4 prawns with 3 lime wedges on each skewer. Place skewers on grill and cook, turning every couple of minutes. Baste with retained marinade. Shrimp are done when they're bright pink all around, about 6-10 minutes. Serve immediately with a spicy dip, or chill.

Yield: About four dozen party shrimp

Preparation time: 20 minutes, plus 1-3 hours marinating

Cooking time: 10 minutes

