

Tequila Lime Shrimp



Ingredients

3lbs Shrimp (shell on)

½ cup tequila

½ cup olive oil

2 cloves of garlic

1/3 cup of lime juice

1 bunch of fresh cilantro, chopped (or 1/4 cup dehydrated)

pinch of kosher salt

Directions

1. Put all ingredients in a gallon bag and flip to mix.
2. Place in refrigerator for 30 minutes, flipping bag occasionally.
3. After the 30 minutes, place shrimp in a single layer on baking sheet.
4. Broil on high for 1-2 minutes on each side or until shrimp appears to curl and turn pink.
5. Let cool for 5-10 minutes. Enjoy!