

LABOR DAY MENU

**Expert Tip!**

Turn this side dish into a main entrée by serving it with steamed white or brown rice or tossing it with cooked pasta.

SAMMY HAGAR

# Spicy Tequila Shrimp

THE ROCKER AND COOKBOOK AUTHOR OF *ARE WE HAVING ANY FUN YET?* HEATS THINGS UP WITH HIS FAVORITE SPIRIT

- 24 large shrimp, peeled and deveined
- 1/2 cup tequila
- 2 cloves garlic, minced
- 2 jalapeños, seeded and chopped
- 4 tbsp. lime juice
- 1/4 cup chopped fresh cilantro
- Salt and freshly ground black pepper
- 2 tbsp. peanut oil

1. Toss the shrimp with tequila, garlic, jalapeños, lime juice, cilantro, salt and pepper in a large bowl. Cover and refrigerate for at least 30 minutes.  
 2. Heat the oil in a pan over medium-high heat. Strain the shrimp and reserve the marinade. Add the shrimp to the hot pan and cook just until they begin turning pink, about 1 minute. Remove the shrimp and set aside. Pour the marinade into the pan and simmer 4 to 5 minutes, or until the liquid reduces by half. Return the shrimp to the pan and simmer until they're cooked through, about 3 minutes. Serve hot.  
**Serves:** 4 **Prep time:** 15 minutes, plus chilling **Cook time:** 10 minutes



**USE IT UP!**

SINCE YOU'VE OPENED THE TEQUILA BOTTLE, MAKE SAMMY'S WABORITA TOO

Rub lime juice over half the rim of a margarita glass and dip it into salt, so that the salt sticks. Mix 2 oz. tequila (preferably blanco), 1 oz. orange liqueur and 1 oz. lime juice in a cocktail shaker filled with ice. Shake and strain into the glass. Add a splash of curaçao liqueur.  
**Makes:** 1 **Prep time:** 5 minutes



INSET: LEFT: SCOTT E. KEE