



**BIG RED**

RECIPES OF THE WEEK

PRESENTED BY  **Albertsons**  **SAFEWAY**

### Ingredients:

1 lb. raw jumbo Argentina shrimp (16 to 20 per lb), peeled and deveined

1/3 c. O Organics® olive oil

2 large garlic cloves, chopped

1 tsp. minced jalapeno

2 T. brown sugar

1 T. red wine vinegar

1 tsp. smoked paprika

1 tsp. chili powder

1 tsp. garlic powder

1 tsp. onion powder

1 tsp. cumin

1 tsp. kosher salt

1/2 tsp. black pepper

2 tsp. tequila, optional

Thin slices of fresh lime

Chopped cilantro

Wedges of fresh lime

## GRILLED MARGARITA SHRIMP KEBABS

### Directions

1. Place shrimp in a wide shallow bowl and set aside. If using wooden skewers, start soaking them in water.
2. In a small bowl with high sides, combine all ingredients from olive oil through black pepper. Use an immersion blender to completely process until there are no sizable pieces. Or use a food processor or blender. Pour marinade over shrimp and gently stir to coat evenly. Cover and refrigerate for 2 to 3 hours.
3. When ready to place shrimp on skewers, drizzle tequila over the shrimp and gently fold to combine. Then place two shrimp on each small skewer, with a folded slice of lime in between each shrimp.
4. Heat grill to medium-high. Make sure grates are clean, and then oil them well. Set shrimp kebabs on grates and grill for 3 to 4 min. per side, or just until shrimp are no longer opaque and have some nice char. Place kebabs on a platter and sprinkle with cilantro. Serve with fresh lime wedges to squeeze over the top.

