

Grilled Margarita Shrimp

St Lucie News Tribune

Servings: 4

Shrimp, patted dry, can be sautee'd.

2 pounds shrimp, peeled and deveined

1/4 cup tequila

1/4 cup cilantro, chopped

1/4 cup olive oil

2 cloves garlic, minced

1 jalapeno, minced

2 tablespoons orange-flavored liqueur (triple sec, Grand Marinier, Cointreau)

2 tablespoons lime juice

Combine all ingredients, except the shrimp, in a medium bowl.

Add shrimp, cover and marinate in the refrigerator for 30 to 45 minutes.

Thread shrimp onto skewers and grill for 5 to 6 minutes, turning occasionally.

Per Serving (excluding unknown items): 402 Calories; 17g Fat (43.6% calories from fat); 46g Protein; 4g Carbohydrate; trace Dietary Fiber; 345mg Cholesterol; 340mg Sodium. Exchanges: 0 Grain(Starch); 6 1/2 Lean Meat; 0 Vegetable; 0 Fruit; 2 1/2 Fat.