



RECIPES

Spicy Lime Shrimp

Marinade:

1/2 cup Chipotle Salsa

Juice of one lime

1 TBSP. minced garlic

3 TBSP. chopped cilantro

1/2 tsp. Crushed red pepper flakes

1/4 tsp. Salt

1-1/2 lbs. large shrimp (peeled and deveined/leave the tail on)

1 TBSP. butter

2 TBSP. extra virgin olive oil

Combine marinade ingredients; mix well; add shrimp. Mix together and coat the shrimp very well. Cover and marinate for one hour in the refrigerator, stirring and blending ingredients after one half hour. In a large saucepan, heat butter and olive oil over medium heat. Add shrimp and cook about 5 minutes, until shrimp are opaque. You can serve as is or serve over linguine pasta. (Optional) Squeeze additional lime juice over shrimp when serving.