

INGREDIENTS

Shrimp Marinade

shrimp, 13/15
1/2 cup olive oil
1/2 tbs. lime juice
salt & pepper
1/4 cup cilantro, chopped

Tequila Cocktail Sauce

1/2 cup chili sauce
1/2 cup ketchup
1/2 tsp. horseradish, or to taste
1/2 tsp. worcestershire sauce, or to taste
1/2 tsp. tabasco sauce, or to taste
1/4 cup tequila

Mango Relish

1 cup mango, diced
1/2 cup jicama, diced
1/4 cup red onion, diced
1/2 cup red bell pepper, diced
1/4 cup chopped cilantro
2-3 tbs. lime juice
2-3 tbs. orange juice
salt & pepper to taste

3 grilled marinated shrimp

1 cup mango relish
2 oz. tequila cocktail sauce
1 slice of lemon
1 sprig of cilantro
1 - 8 oz. martini glass

DIRECTIONS

Shrimp Marinade

- 1 Combine all ingredients in a bowl and mix until well blended. Marinate shrimp.

Tequila Cocktail Sauce

- 1 Combine all ingredients in a bowl and mix until well blended.

Mango Relish

- 1 Mix all ingredients together well.
- 2 Add salt and pepper to taste.
- 1 Grill marinated shrimp.
- 2 Add the tequila cocktail sauce in the bottom of the martini glass.
- 3 On top of the cocktail sauce, place the mango relish.
- 4 Top it with the grilled shrimp.
- 5 Garnish with a lemon and cilantro.