

## **Grilled Tequila Lime Shrimp**

<http://userealbutter.com/2009/07/08/grilled-tequila-lime-shrimp-recipe/>  
*based on several online recipes – try [this one at Culinary Cafe](#)*

1 lb. raw shrimp, shell on  
1/4 cup tequila  
1/4 cup lime juice  
2 cloves garlic, minced  
1/4 cup olive oil  
1 tsp ground cumin  
salt and pepper to taste

Combine all ingredients in a ziploc bag and marinate for 30 minutes to 4 hours. Skewer the shrimp and grill on high heat for a few minutes each side until done. Serve hot.