

Tequila-Grilled Shrimp

Serves 4

Ingredients

1 pound large shrimp, peeled and deveined
¼ cup tequila
¼ cup fresh lime juice (from 2 to 3 limes), plus wedges for serving
¼ cup fresh orange juice
Coarse salt and freshly ground black pepper
Vegetable oil for the grill
1 jalapeno chile, halved lengthwise, ribs and seeds removed, minced

In a medium nonreactive bowl, stir together shrimp, tequila, and both juices; season with salt and pepper. Cover with plastic wrap and refrigerate 20 minutes.

Heat grill to medium-high. (If you are using a charcoal grill, coals are ready when you can hold your hand 5 inches above grates for just 3 to 4 seconds.) Lightly oil hot grates. Remove shrimp from marinade, letting excess drip off; discard marinade. Grill shrimp until opaque throughout, 4 to 6 minutes, flipping once. Transfer to a platter and sprinkle with jalapeno. Serve shrimp with lime wedges.

Credit: Martha Stewart Living