



Trig's

Margarita Grilled Shrimp Kabobs with Summer Cucumber Salad

Prep: 30 mins

Serves: 4

Cook: 6 mins

Total: 36 mins

Recipe by
Chef Joe Thomas

Ingredients:

1 lb. raw jumbo shrimp (16-20 CT),
peeled and deveined
1/3 cup olive oil
2 large garlic cloves, roughly chopped
1 tsp. minced jalapeno
1 T brown sugar
1 tsp smoked paprika
1 tsp chili powder
1 tsp garlic powder
1 tsp onion powder

1 tsp cumin
1 tsp kosher salt
1/2 tsp black pepper
2 tsp tequila
Chopped cilantro
Thin slices of fresh lime, if placing
shrimp on skewers
Wedges of fresh lime, for squeezing
over top of grilled shrimp

Directions:

1.) Shrimp can be grilled with or without skewers. If using wood skewers, start soaking them in water. 2.) Place shrimp in a wide bowl and set aside. 3.) In a small bowl with high sides, combine all ingredients from olive oil through black pepper. Use an immersion blender to completely process until there are no sizable pieces. Or use a food processor or blender. Pour marinade over shrimp and gently stir to coat evenly. Cover and refrigerate for 2-3 hours, folding gently about halfway through. 4.) Drizzle tequila over the shrimp, and gently fold to combine. If using skewers, thread shrimp onto skewers, with a folded slice of lime in between shrimp. 5.) Heat grill to medium-high. Make sure grates are clean, and then oil them well. Set shrimp on grates and grill for 3-4 minutes per side, or just until shrimp are no longer opaque and have some nice char.

Chilled Cucumber, Black Bean & Feta Salad

Serves: 4

Ingredients:

1 (15oz) can black bean
¼ cup fresh corn
1/3 medium cucumber, finely diced
½ cup chopped cilantro
2 limes, juiced
¼ cup chopped celery or green onion
½ -1 cup crumbled
1/6 cup red wine vinegar
Sea salt, cracked black pepper, and cumin to taste

Direction:

1. Combine the black beans, corn, cucumber, cilantro, celery, and feta in a large bowl and toss until mixed evenly. Add lime juice and vinegar, stir, and taste. You may want to add more lime to taste. Add a dash of salt, pepper, and cumin and adjust to taste.