

Eddie's Note: This is one of those recipes where if you like all the ingredients individually, you will really like them all together. I borrowed this from the Patrón Social Club email that I get. Try it, you won't be disappointed.

## From Patrón Hacienda Chefs Patrón Silver Lime Cilantro Shrimp



**Prep time:** 10 minutes

**Marinating time:** 1 hour

**Makes:** 4 servings

### **Patrón Silver Lime Cilantro Marinade**

- 1/2 cup Patrón Silver
- 1/4 cup fresh lime juice
- 1/4 cup olive oil
- 2 tbsp. honey
- 2 tbsp. fresh chopped cilantro leaves
- 2 cloves fresh garlic, chopped
- 1 tsp. salt
- 1/2 tsp. ground black pepper

Place all ingredients in food processor or blender; process until smooth. Cover and refrigerate.

### **To prepare Patrón Silver Lime Cilantro Marinated Shrimp:**

- 32 (about 1 lb.) large shrimp, uncooked, peeled and deveined
- 8 bamboo skewers

Place shrimp and marinade in large resealable plastic bag; turn bag to coat. Cover and refrigerate, turning occasionally, for 1 hour.

Preheat grill to medium-high. Brush grill lightly with oil.

Assemble 4 shrimp on each skewer.

Grill shrimp, turning once, until shrimp is pink and cooked through, about 2 minutes per side.