

CHEF SARA RHODES

## MARGARITA SHRIMP COCKTAIL

### Marinate:

1 lb. 16 to 20 ct. Cooked Shrimp, tail on  
a large lime  
2 Tbsp. Tequila Lime Vinegar  
1 Tbsp. sugar  
1 Tbsp. water  
½ tsp. ground cumin  
Pinch of ground red pepper (cayenne)  
½ tsp ground coriander  
1 tsp. salt  
1 tsp pepper  
1 Tbsp. olive oil



Zest and juice lime in a bowl. Mix the rest of the ingredients, except shrimp, together.

Place shrimp in a plastic bag. Pour marinate mixture over shrimp. Seal bag and refrigerate overnight.

### Dipping Sauce:

1 cup sour cream  
2 Tbsp. Tequila Lime Vinegar  
½ tsp. ground cumin  
¼ tsp. garlic powder  
¼ tsp. chili powder  
zest and juice of a half of a lime

Mix all ingredients in a bowl and refrigerate overnight.

Take shrimp out of marinate and drain on paper towel. Either serve on a platter with the dipping sauce or take a martini glass and scoop a small amount of dipping sauce into the glass. Place 3 to 4 shrimp around rim of glass and garnish with a thin slice of lime and a cilantro leaf.