

NANCY COLLAR'S TEQUILA SHRIMP

INGREDIENTS

- 3 ½ ounces rice
- ½ tsp salt
- ¼ tsp ground red pepper
- ¼ tsp chili powder
- 1/8 tsp ground cumin
- 1/8 tsp black pepper
- 1 ½ pounds shrimp
- 2 tbsp oil
- 2 tsp garlic
- ¼ cup tequila
- 2 tbsp cilantro

DIRECTIONS

1. Cook rice; combine ½ salt and next four ingredients in a bag; add shrimp and shake to coat;
2. Heat oil, add shrimp, cook until pink; add garlic, sauté 1 minute; add tequila, ½ cilantro; cook 1 minute;
3. Combine ½ salt, ½ oil, ½ cilantro, and lime; pour over rice.

