

## TEQUILA SHRIMP

- 1 lb Ocean Garden Shrimp
- 1/2 cup unsalted butter
- 3 Tbsp Cooking oil
- 2 Tbsp Soy sauce
- 1 Tbsp Lemon juice
- 1/8 to 1/4 tsp Garlic powder
- 1/4 to 1/2 tsp Tabasco
- 2 tsp Filé powder
- 1/4 cup Tequila
- Flour tortillas, optional

1. Rinse shrimp under cold running water and drain thoroughly on paper towels. Do not peel. Arrange shrimp in baking pan.
2. Combine butter, oil, soy sauce, lemon juice, garlic powder and Tabasco® in a saucepan; bring to a boil, stirring to melt butter. Remove from heat and stir in filé powder and tequila. Pour mixture over shrimp, making sure all are coated. Bake in a 425°F oven for 15 to 20 minutes, stirring once or twice.
3. Transfer shrimp and remaining sauce mixture to a serving bowl.
4. Serve with warm tortillas. Peel and eat at the table.

### ADDITIONAL INFORMATION

#### Ingredients

[1 lb Ocean Garden Shrimp](#), [1 Tbsp Lemon juice](#), [1/2 cup Unsalted butter](#), [1/4 cup Tequila](#), [1/4 to 1/2 tsp Tabasco](#), [1/8 to 1/4 tsp Garlic powder](#), [2 Tbsp Soy sauce](#), [2 tsp Filé powder](#), [3 Tbsp Cooking oil](#), [Flour tortillas, optional](#)

#### Course

[Dinner](#), [Entrees](#)

#### Cuisine

[American](#), [Mexican](#), [Seasonal Summer](#)

#### Category

[Seafood](#)

**Serving Size**

4