

## Shrimp With Orange And Tequila

1 orange  
6 tbl. unsalted butter  
2 tbl. finely chopped white onion  
2 cloves garlic  
16 large shrimp (prawns), peeled and deveined  
1 chile chipotle or 2 serrano chiles, finely chopped. (I buy the canned chipotle peppers)  
¼ cup tequila  
3 tbl. fresh minced cilantro  
salt to taste

With a zester or vegetable peeler, cut the zest from the orange in very narrow strips, being careful to avoid the white pith. (I peel the orange in large sections, then “filet” the pith off the back of the peel with a thin sharp knife – then cut it into very thin strips.) Bring a saucepan of water to boil. Place the strips in a small sieve or slotted spoon and plunge them into the boiling water, remove immediately, and rinse under cold water. Repeat three times. This removes the bitter taste. Pat the orange strips dry with paper towels.

In a frying pan over medium heat, melt the butter. Add the onion and sauté until translucent – 3 to 4 minutes. Add the garlic and shrimp and cook, stirring frequently, until the shrimp turn pink and begin to curl, 4-5 minutes. BE CAREFUL – do not overcook the shrimp!

Add the finely chopped chile pepper and the orange strips. Stir briefly to mix in. Here comes the fun part: Pour the tequila over the shrimp, carefully ignite with a long match, and let the flames burn out. Add the minced cilantro, season with salt, and serve on a warmed platter or individual plates. Excellent with the Mexican rice recipe also on the website or any rice. Enjoy!!!!