

Drunk Tequila Shrimp

Yield: 3/4 cup marinade
Wooded skewers

16 large	skewers
1 pound	shrimp, medium size, cooked de-veined
3 cloves	garlic, minced
1 tablespoon	tarragon, fresh
1 medium	hot chili pepper, minced
3 tablespoons	tequila
1 teaspoon	salt
1/4 cup	lime juice
1/4 cup	olive oil

1. First soak the skewers for 30 minutes in warm water so the water absorbs into the wood. This helps keep the skewers from catching fire.
2. Place all of the above ingredients into a bowl, except the olive oil and scallops. Then while whisking, pour the oil in a steady stream into the bowl.
3. Place the shrimp into the marinade, and let set for 30 minutes.
4. Place about two shrimp into a skewer. BBQ for 3-5 minutes on each side, (or grill on your stove top).