



BBQ Shrimp Tacos

Ingredients:

3 tablespoons butter, melted	4 limes cut into quarters
2 large garlic cloves, minced	1/2 teaspoon kosher salt
1/2 cup cabbage chopped	8, 6 inch corn tortillas
1/2 white onion chopped	2 large avocados
11/2 lbs pounds large shrimp, deveined and peeled	1 small bunch chopped cilantro

Directions:

Skewer the shrimp. If using wood skewers, soak them in water for 10 minutes beforehand. In a small bowl, combine butter and garlic. Preheat a gas grill to high; adjust to medium after 15 minutes. Brush the shrimp with the garlic butter. Place them on the grill. Cook about 4 minutes on each side or until the shrimp are opaque. Remove from the grill.

Lightly salt the shrimp. Grill the corn tortillas for about 30 seconds each side, then keep wrapped in a kitchen towel to keep warm.

To serve pull the shrimp off the skewers and divide them evenly among the tortillas. Top with the cabbage, slice of avocado, chopped cilantro, chopped white onion and squeeze a lime over the taco.

Enjoy with a glass of Mitchella Tempranillo!

"Life is an Adventure, Drink Wine!"

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