

# Margarita Tequila Lime Grilled Shrimp



This recipe has just the right kick with the blend of spice from the seasoning mix and jalapeño. The agave to add a touch of sweetness to offset the spice while the tequila adds notes of smokiness. The cilantro and lime create a burst of bright flavor that will make this easy grilled shrimp recipe a summer staple!

## Ingredients

- 1 ½ pounds large skin-on fresh shrimp
- ¼ cup olive oil
- ¼ cup tequila
- 1 lime juiced
- 1 tablespoon agave or honey
- 3 Tablespoons [Cilantro Lime Seasoning Blend](#)
- 1 jalapeño diced, optional for added spice

## Instructions

- In a large mixing bowl, add all of the ingredients, besides the shrimp, to create a marinade. Mix the marinade to evenly combine everything.
- Add the shrimp to the marinade and gently toss them around to evenly coat them.
- Put the shrimp and marinade in a sealable gallon bag and refrigerate for 30 minutes to an hour.
- Put shrimp on skewers. Add 4 to 5 shrimp on each one. Leave a little space in between each shrimp. Stick the skewer through the bottom and out the top, forming a "c" shape with each one. Optional: add shrimp to a grilling basket for grilling.
- Discard the marinade.
- Preheat your grill to 350 degrees F before adding the skewered shrimp onto the grill grates.
- Cook the shrimp for around 3 minutes on each side or until slightly charred outside and opaque in the middle, about 6 minutes total.
- Remove the skewers to a clean plate as soon as they're cooked through to prevent overcooking.

**Optional:** Squeeze a little fresh lime over the top of the shrimp and garnish with fresh cilantro