

SATURDAY, OCTOBER 14 - 10 a.m.
Boozy Bites: Appetizers with SPIRIT!
Challenge presented by
the Distillers Association of North Carolina

Serves 4 to 8

Cooking time: 2.5 hours

Ingredients

1 pound of deveined and tailless shrimp
¼ cup Weldon Mills Sabrosa Blanco (80 proof)
¼ cup fresh lime juice
1 Tbsp fresh orange juice
1 Tbsp of salt
1 Tbsp Cholula Chili Lime Hot Sauce
2 green onions finely chopped
1 small red onion finely chopped
1 can Hatch Green Chilies seeded and chopped
¼ cup fresh cilantro finely chopped
1 ripe avocado

Instructions

Wash the shrimp in a strainer. In a large mixing bowl, whisk Weldon Mills tequila, lime juice, OJ, salt, and Cholula hot sauce. Stir in the green onions, red onion, and green chilies then add the shrimp. Wrap and place in the refrigerator for at least 2 hours. Remove from the refrigerator when the shrimp have turned to a light pink color. If they need more time, place in the refrigerator for another hour or so. Fold in the cilantro. Blend the avocado in a food processor then fold it into the shrimp mixture.

Serve with your favorite tortilla chips, pitas, crackers, or just eat a big spoon full and smile..