



**FOR IMMEDIATE RELEASE**  
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## **Domino Ireland awarded first in Boozy Bites: Appetizers with SPIRIT! Challenge**



**RALEIGH – Domino Ireland of Raleigh placed first in Boozy Bites: Appetizers with SPIRIT! Challenge with his Spicy Sabrosa Shrimp Ceviche with Tequila Blanco by Weldon Mills. He took home \$500 for his creation.**

Savannah Ranson of Raleigh won the second-place prize and \$300 with her Drunken Lemongrass Chicken Wings with Thai Tea-ni Sauce. Third place went to Haylley Johnson from Chapel Hill with her Bourbon Brie Bananza.

The winning recipe follows:

*Ingredients:*

- 1 pound of deveined and tailless shrimp
- ¼ cup Weldon Mills Sabrosa Blanco (80 proof)
- ¼ cup fresh lime juice
- 1 Tbsp orange juice
- 1 Tbsp salt
- 1 Tbsp Cholula Chili Lime Hot sauce
- 2 green onions 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, orange juice, salt and Cholula hot sauce. Stir in the green onions, red onion and green chilies then add the shrimp. Wrap up and place in the refrigerator for at least two 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 spoonful and smile.

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