

# Tequila Lime Shrimp

Yield : 2 orders

2Tbs.	Olive oil
4 each	Large shrimp, peeled and deveined
To taste	Salt and pepper
2 tsp.	Garlic, chopped
1 Tbs.	Tequila
1/2 C.	Tomatoes, diced
1/2 tsp.	Lime juice
1 Tbs.	Water
1 Tbs.	Fresh cilantro, chopped
1 Tbs.	Whole butter, cold

## Procedure:

1. In a small sauté pan heat olive oil. Add shrimp. Season with salt and pepper. Sauté shrimp until they are an opaque white.
2. Add fresh garlic and continue to sauté. Add tequila. Flame. Add tomatoes, lime juice and water. Simmer.
3. Add cilantro. Remove from heat. Stir in whole butter.