

TACOS DE CAMARON

shrimp, roasted garlic, chipotle mojo, avocado

Yields: 4 tacos

Ingredients:

- 2 tbsps blended oil
- 1 tbsps garlic, chopped
- 3 tbsps red onion, diced
- 5 oz. marinated shrimp, roughly chopped (recipe follows)
- 2 tbsps chipotle puree
- 2 tsps lemon juice
- 2 tbsps butter
- 4 ea., 6 in. corn tortillas
- 4 avocado slices

Procedure:

1. Heat oil in a skillet. Lightly brown garlic then add red onion and sauté 30 seconds. Add shrimp. Let cook 1 minute.
2. Add chipotle puree and lemon juice then stir in butter and salt to taste. Balance sweetness/saltiness/acidity.
3. Place shrimp on tortillas and top with avocado slices, one slice per taco.

SHRIMP MARINADE

Ingredients:

- 1/2 cup chipotle puree
- 1/4 cup roasted garlic puree (recipe follows)

Procedure:

1. In bowl, mix chipotle and roasted garlic puree.
2. Mix in shrimp and marinade until ready to cook.

ROASTED GARLIC PUREE

Ingredients:

- ½ cup garlic, peeled and whole
- Oil, enough to cover garlic

Procedure:

1. In a pot, put whole garlic and cover with oil about 2-inches above garlic.
2. Bring to a boil, reduce to a simmer stirring once in a while to make sure garlic does not stick.
3. When garlic turns brown, strain oil and reserve, put roasted garlic in blender until smooth, adding oil if needed to make a paste like mixture.

*If there is extra garlic puree left, it can be refrigerated for about 1 week.