

New Caledonia Shrimp

Yield: 3/4 cup marinade

I have visited these islands a number of times off of the northern coast of New Zealand. On Friday nights they have a food market that is not to be missed. I asked one family about their shrimp dish. Here it is for you.

1 pound	shrimp, medium size, cooked de-veined
1/4 cup	lime juice
3 cloves	garlic, minced
3 tbsp	tequila
1 tbsp	tarragon, fresh
1 medium	hot chili pepper, minced
1 tsp	salt
1/4 cup	canola oil

1. In a zip lock bag add lime juice, garlic, tequila, tarragon, chili pepper and salt. Seal, Shake. Add oil, Seal, Shake. Place shrimp into sealed bag, let marinade for 30 minutes.

2. In a hot skillet, sauté shrimp until hot, about 5 minutes. Serve hot with dipping sauce.

Honey Pepper Dipping Sauce

Yield: 1 cup

This is a simple honey sauce that you can use for seafood. At makes a great dip for pretzels too

1 cup	clover honey
1 tsp	mustard, Dijon style
1/4 tsp	red pepper flakes

1. Place all into a bowl and whisk. Serve warm or room temperature. .