

Drunken Shrimp and Tequila Sauce

[Doug Keiles of Ribs Within BBQ](#)

From the Yale Appliance + Lighting Chef Series

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Yield:

Ingredients:

- **I love to use you 10 shrimp but if you can't, use smaller and you can even skewer them.**
- **2 pounds of you 10 shrimp. cleaned and deveined.**
- **1 cup of tequila.**
- **one half cup of ribs with in secret rub ribs with in hot salt skewers**

Methods:

1. mix and tequila and rug in a bowl
2. start your grill on high for 5 to 10 minutes
3. oil the grill grates with a paper towel so can olive oil using a pair of tongs.
4. lower the temperature to medium
5. mix the shrimp again in strain out the liquid
6. save the liquid
7. make your tequila sauce.
8. Then place the shrimp on the grill and Grill for 3 minutes on each side do not overcook
9. glaze the shrimp with the tequila sauce. Flip after one minute and glaze again.
10. take off the grill and serve warm.

11. after taking out the shrimp boil the tequila mixture and reduced by half

12. add a quarter stick of butter and salt to taste.