

# Grilled Shrimp Tacos

For an extraordinary taco night at home, here's a healthy way to enjoy many fresh flavors using our Lucky Lime & Sea Salt honey.

## Ingredients for cooking shrimp

1 pound raw, fresh shrimp  
3 tablespoons olive oil  
3 tablespoons fresh cilantro  
3 teaspoons tequila (optional)  
¼ teaspoon salt  
1 clove of minced garlic  
4 bamboo skewers, soaked in water 20 minutes

## Ingredients for tacos

8 six-inch corn or flour tortillas  
1 medium avocado, diced  
3 tablespoons fresh cilantro, chopped  
1/2 pint fresh sweet grape tomatoes, halved  
1 ear raw sweet corn (fresh and tender), removed from cob  
2 tablespoons scallions, diced  
Lucky Lime & Sea Salt honey

## Instructions

Peel the raw shrimp by starting on the underside where legs are attached. Pull upward on the shell and over the backside of the shrimp. Lift the shell away from the shrimp in one piece. Use a paring knife to remove the tail.

Devein the shrimp by using the knife to make a shallow slit down the middle of the back to expose the black vein. Lift the vein out using the point of the knife, then discard.

Mix all other "shrimp" ingredients together in a medium sized bowl. Add shrimp and stir to coat well. Cover tightly with plastic wrap and refrigerate for about an hour.

Skewer the shrimp one at a time by threading the thickest part of the shrimp onto the skewer first. Once on the skewer, thread the smaller end onto the skewer. Add more shrimp to the skewer, positioning them close together. Repeat until all shrimp are on the skewers.

Preheat grill for medium heat and lightly oil grill surface. Cook shrimp for 2 to 3 minutes per side, when shrimp are pinkish in color.

Quickly warm tortillas on grill and remove. Place shrimp in tortilla, then add other taco ingredients as desired. Drizzle taco with Lucky Lime & Sea Salt honey and enjoy!

Makes 6-8 tacos.



---

**LONE STAR BEE** <sup>★</sup>  
CO.

---

*Find more fun recipes using our infused honeys at [www.lonestarbee.com](http://www.lonestarbee.com)!*