

Perfectly Grilled Tacos

- 1-1/2 tablespoons olive oil
- 1-1/2 teaspoons chili powder
- 1/2 teaspoon salt
- Scant 1/8 teaspoon cayenne pepper
- 1-1/2 pounds large or extra-large shrimp, peeled and deveined



Heat skillet or grill (medium heat). Stir chili powder, salt, cayenne pepper together in a large bowl or Ziploc bag. Add shrimp and olive oil and stir/toss to coat evenly. If grilling, lightly wipe the grates with oil on a paper towel. Place shrimp on grill (or skillet) and cook until pink, about 1.5 - 2 minutes per side.

Amazing Avocado Sauce

- 1 large avocado
- 1 Tablespoon + 2 teaspoons fresh lemon juice
- 1/2 cup mayonnaise
- 1 teaspoon hot sauce
- 1/4 cup extra virgin olive oil
- 2 cloves of garlic
- 3/4 teaspoon salt



Combine all ingredients in a food processor or blender and process until smooth and creamy. Adjust seasonings to taste. Store in a covered container.

NOTE: May be frozen and thawed for later use.