



Shrimp infused in Jalapeño oil

NIBBLEDISH CONTRIBUTOR

Ingredients

- 2 Cloves garlic - 1 Tablespoon whole peppercorns - 10 Seeds and membrane of a Jalapeño pepper. Basically anything inside the Jalapeño pepper you don't use. - 1 Tablespoon salt - 1 Lime, squeezed - 1/2 Cup extra virgin olive oil - 30 Medium sized shrimps

Instructions

STEP 1 Combine all ingredients together in a blender and add 1/2 of the 1/2 cup of olive oil. Blend until it turns into a nice paste. Then add the rest of the oil and pulse until it forms into a Jalapeño oil. STEP 2 Take a large zip lock bag, place shrimp in bag and add oil. SHAKE SHAKE SHAKE until all shrimps are coated and let sit for 30 mins. STEP 3 You can grill them, bake them, stir fry them...any way you want. I like to put the shrimp in a foil bowl and let sit on the BBQ until they are simmered. Takes about 10 minutes. STEP 4 ...EAT :) Cheers!