



Garlic Lime Shrimp Marinade



Ingredients:

- 1-2 pounds medium or large raw shrimp (see note)
- ¼ cup olive oil
- ¼ cup freshly squeezed lime juice (2-3 juicy limes)
- 2 tablespoons fresh chopped cilantro
- 3 teaspoons minced garlic
- ¼ teaspoon salt
- 1 teaspoon soy sauce
- ½ teaspoon crushed red pepper flakes

Method:

1. Whisk together olive oil, limejuice, cilantro, garlic, salt, soy sauce, and crushed red pepper flakes. Pour mixture into a large resealable bag.
2. Add shrimp to the bag, press the excess air out, and seal. Chill for 15 minutes.
3. GRILL shrimp on skewers or on a grill pan over medium heat, 3-4 minutes on each side until pink and cooked through. Alternatively, BAKE shrimp in a single layer on a greased sheet pan at 400 degrees for 10-12 minutes until pink and cooked through.
4. Garnish with extra limejuice and cilantro if desired and serve.

NOTES: For best and most flavorful results I recommend using peeled and de-veined shrimp, tails can be on or off.