

# GRILLED HONEY-LIME MARINATED SHRIMP TACOS

BY CATHERINE NEVILLE



Yield | 6 servings |

- wooden **skewers**
- 1 **lime**
- 2 **garlic cloves**, minced
- ½ cup neutral **oil**, like grapeseed
- ¼ cup chopped fresh **cilantro** leaves and stems
- 1 Tbsp **honey**
- 1 tsp **salt**
- ½ tsp freshly ground **black pepper**
- 5 Tbsp **hot sauce** of your choice, divided
- 2 lbs peeled and deveined large **shrimp**
- ½ cup **mayonnaise**
- taco-sized corn or **flour tortillas**
- chopped **cilantro**, diced **onion** and **lime** wedges, to serve

**| Preparation |** Submerge wooden skewers in water and set aside at least 30 minutes or until ready to grill. Meanwhile, into large bowl, squeeze juice of lime. Add garlic, oil, cilantro, honey, salt, pepper and 3 tablespoons hot sauce; stir with whisk until well combined. Toss shrimp in marinade; cover and refrigerate about 30 minutes. Drain shrimp, disposing of marinade. Thread shrimp tightly onto skewers. In small bowl, stir mayonnaise with remaining 2 tablespoons hot sauce until well blended; set aside.

Prepare outdoor grill for direct grilling over medium heat. Grill shrimp skewers just until shrimp are opaque throughout, about 3 minutes per side. Warm tortillas on grill. Remove shrimp from skewers and place in warmed tortillas with cilantro, diced onion, spiced mayonnaise and lime wedges to squeeze over tacos.