



## Recipes

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### Montego Shrimp

Serves 1

#### Ingredients:

3.5 lbs. (16/20) Shrimp peeled and de-veined  
8 Tbsp. (2 oz.) Extra Virgin Olive Oil  
4 Tbsp. (1 oz.) Lime Juice  
1 tsp. Ground Cumin  
1.5 tsp. Habanero Chiles , minced  
3 Tbsp. (1 oz.) Garlic , minced  
Salt and Pepper to taste

#### Directions:

1. Combine the shrimp with the olive oil, lime juice, cumin, habanero, garlic, salt and pepper. Cover and marinate for at least 30 minutes, but no longer than two hours.
2. Grill or broil the marinated shrimp until cooked, about one minute per side. Let cool.