

# Shrimp Tacos

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Recipe from viewer Tom Rasmussen of Appleton.



## Shrimp Ingredients:

2 lbs medium, deveined raw shrimp 1 cup olive oil Juice of 1 lemon hot sauce to taste (about 2 Tbsp) 3 cloves garlic, minced 1/3 cup ketchup 1 tsp fresh ground black pepper 1 Tbsp cajun seasoning

Mix all ingredients, except for shrimp, in a bowl. Make sure the shrimp are cleaned and deveined and place in a large resealable bag. Pour the marinade in the bag and chill for at least 2 hours.

## Guacamole Ingredients:

2 large ripe avocados, mashed 1 roma tomato, chopped 1 pkg guacamole seasoning

In a medium bowl, mix the guacamole ingredients together. Cover with plastic wrap until ready to use. The mixture will brown with exposure to air.

## Slaw Ingredients:

8 ounces jicama, peeled and coarsely shredded 1 medium carrot, coarsely shredded 1 small red bell pepper, stem and seeds removed, thinly sliced 1 small red onion, halved lengthwise and thinly sliced crosswise 2 Tbsp extra-virgin olive oil 2 Tbsp fresh lime juice 1/2 tsp granulated sugar 1/4 tsp ground cumin 1/4 tsp kosher salt 1/4 tsp ground black pepper

In a medium bowl combine the slaw ingredients.

## Assembly of Tacos:

Grill the shrimp (3 per taco) over medium heat. Be careful to not overcook. Heat a tortilla over the grill for a few seconds per side. Place the shrimp on the tortilla, cover with guacamole and then top with the slaw.