



Tropical Tequila Lettuce Wraps



This delicious and refreshing dish was developed by Sally Roeckwell of <https://www.tableanddish.com/>

Ingredients:

1 jar Terrapin Ridge Farms Tropical Tequila sauce
1 head Bib lettuce
1.5 lbs raw shelled and deveined shrimp
2 cups prepared white rice
Fresh pineapple sliced 1/4 inch thick
Optional pickled red onion and extra crushed red pepper.

Directions:

In the shallow bowl add the shrimp and 1/2 of the Tropical tequila sauce. Let shrimp marinate for up to one hour. Slice the pineapple. Add to a hot Sauté pan. Allow it to sear on one side then turn until seared on the other remove to a plate and set aside. At the same time in a separate pan do the same with the shrimp. Do not crowd the

shrimp otherwise they will steam and not caramelize. Allow the shrimp to sear on one side, turn and sear on the other. The sauce will help the shrimp to get dark caramelized edges.

Tip: Remove excess sauce from the shrimp. Add the shrimp to the frying pan one at a time until the pan is full but not crowded. Do not move them until they are ready to turn. Cook the shrimp in two batches if needed.

On a serving plate they are small leaves of lettuce add a heaping tablespoon of rice to each lettuce two or three pieces of shrimp A slice of pineapple Garnish with pickled red onion. Drizzle with additional Terrapin Ridge Farms Tropical Tequila Sauce.

To make your own pickled red onions add 1 sliced red onion placed into a pint size mason jar, or other glass or ceramic container with a seal-able lid. Add to a small sauce pan 1 1/2 cups white vinegar
2 Tablespoons sugar and 1 Tablespoon salt stir until dissolved. Pour mixture over the onions in the jar until full place on a tight lid to seal then refrigerate.