

Mexican- Style Shrimp

3 Tablespoons butter
1 clove garlic, minced
1 teaspoon chipotle in adobo sauce, chopped. (or to taste)
1 lime, juiced
Kosher salt and freshly ground black pepper to taste
1 lb large shell on shrimp
1-2 Tablespoon chopped cilantro

In a small saucepan, melt over low heat 1 T butter. Add garlic, cook stirring 2 minutes. Add remaining butter. When butter melts, stir in chipotles, lime juice, salt and pepper. Turn off heat and set aside.

Bring a large pot of well-salted water to a boil. Cook shrimp 2 minutes or just until the shrimp is firm and pink. Drain in a colander.

In a bowl combine shrimp and sauce, tossing to coat. Sprinkle in cilantro and toss.

Orange Lemon Gin Cooler Cocktail

4 ounces orange juice (about 2 oranges)
3 ounces gin
2 ounces simple syrup
1 ounce lemon juice (about 1 lemon)
4 ounces sparkling water
Optional: orange wedges to garnish

Shake all ingredients, except sparkling water, together

Evenly divide between two glasses filed with ice.

Top with sparkling water, stir and enjoy!