



“OKLAHOMA” JOE DAVIDSON’S WORLD CHAMPIONSHIP RECIPES

Island Shrimp Tacos

Serves: 6 – 8 servings

Cook Time: 30 min

I have had a yearning for shrimp since the first time I tasted them. They were hot, crispy and fried. Then I was introduced to shrimp cocktail and my appreciation increased, but it wasn't until I had my first shrimp taco that my love affair started!

Ingredients:

Tacos:

- 1 pound of 12-15 count raw shrimp deveined and tails off
- 1 tablespoon Joe's Original BBQ Rub
- 1/4 cup olive oil
- 1 lime, juiced
- 1 tablespoons Chili Ancho Powder
- 1 jalapeno, coarsely chopped
- 1/4 cup chopped fresh cilantro leaves
- 8 white corn tortillas

Garnish:

- Shredded Cabbage
- Tiger Pepper Hot Sauce
- Sour cream
- Thinly sliced red onion
- Thinly sliced green onion
- Chopped cilantro leaves
- Joe's Fresh Salsa, recipe follows

Directions:

Preheat grill to medium-high heat. Place shrimp in a medium size dish. Whisk together the oil, lime juice, Joe's Original BBQ Rub, chili ancho powder, jalapeno, and cilantro and pour over the shrimp. Let marinate for 15 to 20 minutes.

Remove the shrimp from the marinade place onto a hot grill in a black iron skillet or foil boat. Grill the shrimp stirring and flipping for 4 minutes or until the shrimp is good and pink. Place the tortillas on the grill and grill for 20 seconds. Equally divide the shrimp on the tortillas and garnish the garnishes.



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Joe's Fresh Salsa:

- 2 tablespoon canola oil
- 1 small red onion; coarsely chopped
- 4 cloves garlic; coarsely chopped
- 4 large ripe tomatoes chopped
- 1 Serrano Chile
- 1 jalapeno, fine chopped
- 1 tablespoon Tiger Sauce
- 1 tablespoon Mexican oregano
- 1/4 cup chopped fresh cilantro leaves
- Salt and pepper

Directions:

Preheat grill. Heat oil in medium saucepan, add onions and garlic and cook until soft. Add tomatoes, Serrano and Jalapeno and cook until tomatoes are soft, about 15 to 20 minutes. Puree the mixture with a hand-held immersion blender until smooth and cook for an additional 10 to 15 minutes. Add the hot sauce, oregano, cilantro and lime juice and season with salt and pepper, to taste.