

## **Fiesta Shrimp**

This is a great appetizer for southwestern themed meals. It's also simple to make.

1 pound fresh shrimp peeled and deveined

3 tablespoons of your favorite barbecue sauce

2 tablespoons of your favorite salsa

4 cloves garlic finely chopped

1 tablespoon chili powder

1 tablespoon red wine vinegar

2 tablespoons olive oil

1 tablespoon butter

¼ lemon

Place shrimp in a large bowl and add garlic, red wine vinegar, barbecue sauce, salsa and chili powder. Refrigerate for at least an hour. Heat olive oil in large skillet on medium. Add butter. When butter has melted, shake the skillet to blend the butter and olive oil. Place shrimp mix into skillet. Shrimp will cook fast; and it's important not to overcook it or it gets tough. Turn each individual shrimp over no later than one minute after it has gone in the skillet. Squeeze lemon over shrimp. The shrimp is done when it is white with red highlights.

This can be served on skewers or in a shallow bowl with toothpicks. I serve Fiesta Shrimp with 2 salsas: one mild and one spicy. Best when eaten immediately.