

Oso Sweet Onion Recipe Cards

Print and cut along dotted lines to add these 3x5 cards to your collection.

Oso Margarita Shrimp

PREP TIME 10 MIN. | SERVES 4

Plump shrimp has a hot meeting with an old flame named Margarita. Add sweet onions, a few other creamy friends & then it's let the taste fiesta begin. Ole'

Ingredients

1 pound	Large Shrimp (p & d)	To Taste	Salt & Pepper
1	Oso Sweet Onion (sliced)		
1 bunch	Fresh Cilantro (chopped)		
2 tblspn	Chopped Jalapeno		
2 tblspn	Olive Oil		
1/4 cup	Heavy Cream		
1/2 cup	Margarita		

© Saven Corporation Inc.



Oso Margarita Shrimp

Preparation

Saute onions until clear, add shrimp and chilies and saute 5 minutes or until fully cooked. Add in cilantro and mix well. Carefully add margarita (room temp.) and cook for one minute. Add cream and reduce 50% until sauce-like consistency is reached.

Always be careful when cooking with alcohol near open flames, start with the lowest flame possible and away from the burner.

© Saven Corporation Inc.

