

## Oso Sweet Onion Recipe Cards

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### 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)
- 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
- To Taste Salt & Pepper

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### Oso Cuban Sandwich

#### 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.

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