

Spunky Holiday Shrimp

Dunk marinated shrimp in a garlic-and-tomato mayonnaise for an unforgettable appetizer. Sue Anderson sometimes uses precooked shrimp. "And then," she explains, "it's simple, simple, simple."

Nutrition facts per serving: 209 cal., 19 g fat, 3 g carbo., 7 g protein, 71 mg chol., 0 g fiber, 294 mg sodium.

Note: For a nonalcoholic version, omit the tequila from the marinade.

Ingredients

- 1 pound fresh or frozen large shrimp, peeled and deveined (leave tail shells on, if you like)
- 4 cups water
- 1/2 teaspoon salt
- 1/2 cup tequila
- 1/4 cup finely chopped onion
- 1/4 cup lime juice
- 2 tablespoons snipped fresh cilantro or parsley
- 2 tablespoons olive oil
- Dried Tomato Aioli (recipe follows)
- Crushed ice
- Lime wedges

Directions

1. Thaw shrimp, if frozen, and rinse. In large saucepan, bring water and salt to boiling. Add shrimp; return to boiling. Reduce heat. Simmer, uncovered, 2 to 3 minutes or till shrimp turn pink; drain. Rinse under cold running water; then drain again. Place the shrimp in a heavy plastic bag set in a shallow dish.
2. For marinade: In a bowl, combine the tequila, the onion, lime juice, herbs and the olive oil. Pour marinade over shrimp.

Close bag. Marinate in refrigerator 2 hours, turning bag occasionally.

3. Prepare Dried Tomato Aioli. Dried Tomato Aioli: In a small bowl, cover 1/2 cup dried tomatoes (not oil-packed) with some boiling water. Let stand 5 minutes, then drain well, discarding liquid. Finely chop tomatoes. In small bowl, combine tomatoes, 1 cup mayonnaise, 1 tablespoon snipped fresh cilantro or parsley, 1 tablespoon milk, 1 teaspoon minced garlic and 1/8 teaspoon salt. Transfer to a serving bowl. Cover; refrigerate till chilled. Makes 1 1/4 cups.
4. Serve shrimp on ice with lime wedges and aioli. Makes 10 servings.