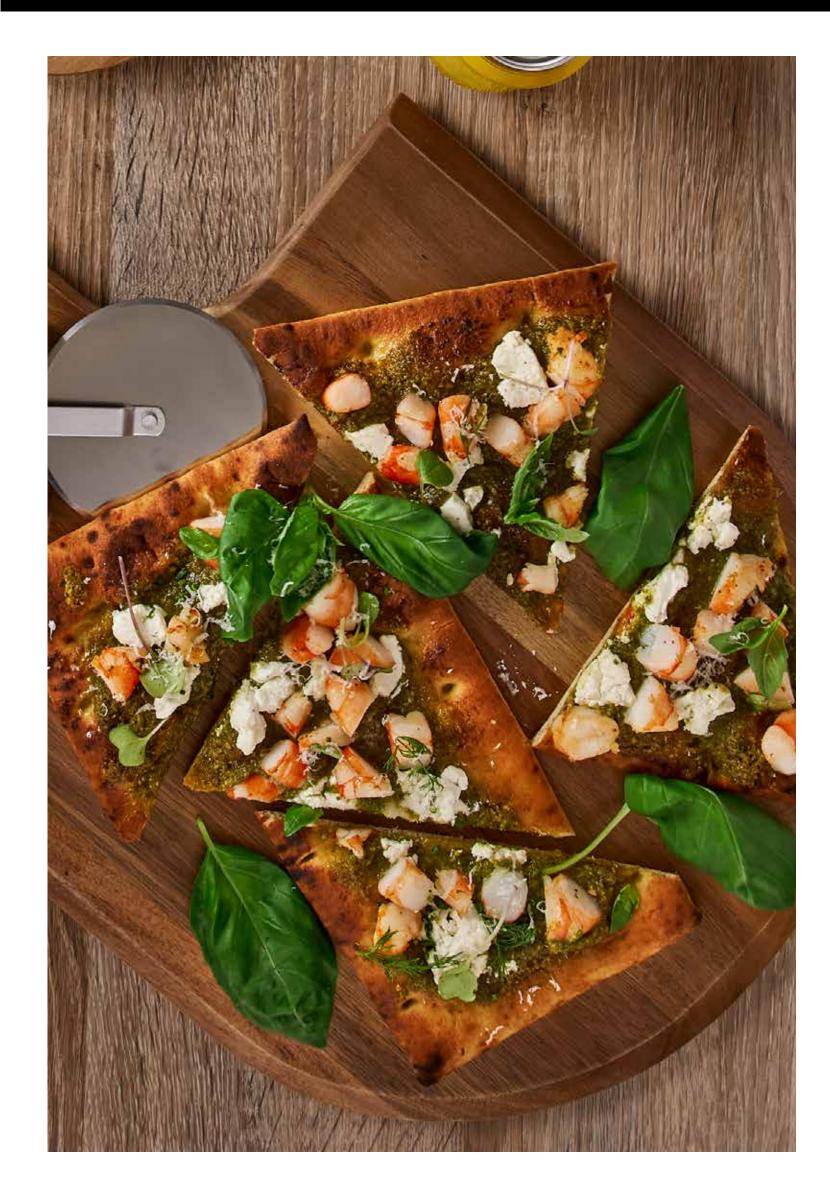
## SHRIMP FLATBREAD





#### **INGREDIENTS**

- 2 olive oil flatbreads
- 1 tablespoon olive oil
- 12-14 large shrimp, cleaned and diced
- 2 teaspoons red pepper flakes
- Arugula, to garnish

#### **Spinach Basil Pest**0

- 2 cloves garlic
- 2 cups packed basil leaves
- 1 cup spinach leaves
- 1.5 tablespoons pine nuts
- 1/4 cup olive oil
- 2 oz Jose Cuervo® Especial® Silver
- 3 tablespoons fresh lemon juice
- Kosher salt
- 1/4 cup cheese (parmesan or goat cheese, your preference)

#### **DIRECTIONS**

- 1. Combine garlic, basil, spinach, pine nuts, lemon juice and Jose Cuervo® Especial® Silver in blender/food processor. Puree then slowly drizzle in olive oil until smooth, season with kosher salt and set aside.
- 2. Preheat the oven to 375 degrees F. Place the flatbreads into the oven directly on the grill and bake for two minutes. Set aside once done.
- 3. In a small pan heat the olive oil until quite hot. Place the shrimp into the pan and season with salt, pepper and red pepper flakes.
- 4. Cook for 2-3 minutes on high heat and the shrimp are bright pink. Set aside. Spread 4 tablespoons of spinach basil pesto on each flatbread. Place the shrimp and cheese on top of the pesto and broil until blistered. Garnish with basil.

# LONG BLOODY SILVER





### **INGREDIENTS**

- 1.5oz Jose Cuervo® Especial® Silver
- 3oz Spicy Bloody Mary Mix
- .75oz fresh lime juice
- Top w/ Mexican cerveza

### **DIRECTIONS**

- 1. In an iced collins glass add Jose Cuervo® Especial® Silver, Bloody Mary Mix, and Lime. Stir.
- 2. Add Mexican cerveza.
- 3. Garnish w/ Tajín, celery, lobster or crab claw & shrimp.