

// SHRIMP FLATBREAD

Jose Cuervo®



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 Pesto

- 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

Jose Cuervo®



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.