

// GRILLED SHRIMP SKEWERS

CENTENARIO
TEQUILA



INGREDIENTS

- 2 tablespoons lime juice
- 2 tablespoons Centenario® Añejo
- ¼ cup olive oil
- 1 teaspoon garlic powder
- 2 teaspoons onion powder
- 1 pinch ground cumin
- Ground white pepper to taste
- 1 lb. large shrimp, peeled and deveined
- 6 (11-inch) wooden skewers (soaked in water)
- 1 large lime, quartered

DIRECTIONS

1. Combine the lime juice, Centenario® Añejo, olive oil, garlic salt, cumin, and black pepper in a bowl and whisk well. Pour into a non-reactive container or resealable plastic bag; add the shrimp and turn to coat evenly. Refrigerate 1 to 4 hours before grilling.
2. Preheat grill for medium-high heat. Lightly oil grill grate.
3. Drain and discard marinade from shrimp. Thread shrimp onto soaked skewers, 5 to 6 per skewer.
4. Cook, uncovered, on a preheated grill until shrimp turns pink, turning once, for 5 to 7 minutes. Serve with lime wedges for garnish.

// GRAN FASHION

CENTENARIO[®]
TEQUILA



INGREDIENTS

- 2oz Centenario[®] Añejo
- 5 dashes angostura bitters
- 1 sugar cube

DIRECTIONS

1. In a mixing glass add sugar cube and bitters.
2. Muddle into paste.
3. Add Centenario[®] Añejo.
4. Add Ice.
5. Stir for 10 seconds.
6. Strain into iced rocks glass.
7. Garnish with grapefruit peel (thick peel - pinch peel for oils on glass).