

Lime Shrimp & Avocado Salad

Ingredients:

- 1 lb. jumbo cooked shrimp
- 2 tbsp chopped fresh cilantro
- 2 avocados
- 1 jalapeno
- 1/4 red onion
- 1 medium tomato
- Salt and pepper
- Juice of 3-4 limes
- 1 tbsp EVOO
- corn tortillas
- a dash or two of hot sauce

Instructions:

- 1.) Make sure the shrimp are clean and chop them into bite-size pieces.
- 2.) Dice the red onion and jalapeno and place them in a bowl. Add lime juice and allow it to marinate. Drizzle in the EVOO and season with salt and pepper.
- 3.) Dice the tomato and add it to the bowl. Dice the avocado into slightly larger pieces and add it to the bowl as well.
- 4.) Add the cilantro, shrimp, and hot sauce. Toss the mixture gently.
- 5.) Put the bowl in the fridge to chill.
- 6.) Enjoy!

Tanqueray Martini with a Lemon Twist

Instructions:

- 1.) Pour 1.5 oz Tanqueray London Dry Gin and .5 oz Dry Vermouth into a mixing glass over ice. You can also use Tanqueray No. Ten Gin, which will include more citrus notes.
- 2.) Stir with a bar spoon.
- 3.) Strain and serve in a chilled cocktail glass.
- 4.) Garnish with a lemon peel. You can also rub the rim of the glass with the citrus skin or squeeze it over the drink.
- 5.) You can store the gin and glasses in the freezer beforehand.
- 6.) To health, happiness, and sunny days.